

# MASSACHUSETTS PLOUGHMAN



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## MASSACHUSETTS PLOUGHMAN

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LINUS DARLING,

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## AGRICULTURAL.

COARSE meadow hay wrapped about tender shrubs will protect from winter-killing.

THE handiest way to keep record of a new orchard is to make a little map of it with the trees all marked, numbered and named.

WHEN evergreen trees get rusty on the lower branches, cutting out the leader will cause the lower part of the tree to regain its vigor and green appearance.

DEAD branches and suckers may be cut away from the fruit trees at this season. The branches should be cut off close to the trunk clear back to the live wood.

THE freezing and thawing climate of this section is particularly trying to berry plants. They are liable to be lifted out of the ground unless protected by mulch.

NEW shoots of the grapevine layered or partly covered with earth in the spring, will take root and may be cut away and transplanted in the fall. This is the quickest way to grow new vines.

## Fertility in Bran and Straw.

Examination of mill products at the Arkansas station showed that of \$15 worth of fertilizers taken from the soil by one hundred bushels of wheat, nearly \$13 worth went into the bran, ship-stuff and other offal used for stock feed. If farmers have their wheat ground on the toll plan and receive back these products and feed them upon the farm, most of these fertilizing elements will be recovered in the manure, and if this be saved and applied, wheat growing need not severely tax the fertility of the farm.

Attention is also called to the fact that the straw of one hundred bushels of wheat contains some \$9 worth of fertilizing ingredients, and hence this should always be fed upon the farm or used for bedding, mulching, or otherwise rotted down and applied to the land. Thus applied to the soil, it would be worth almost as much in the way of humus as the value of its manurial elements.

## Self-Milking Cow.

To prevent a cow from milking herself, a "cradle" similar to that put on horses to prevent them interfering with a recently blistered surface, answers very well in the way of limiting the turning of the head to either side. It may be made of round sticks of about the calibre of broom handles cut to a length sufficient to reach from the under jaw to the shoulder, but not so long as to interfere with the lowering of the head for the purpose of grazing. Holes should be bored through each end of the sticks, and a strong cord passed through them, alternating each stick with two cotton reels or spools so as to keep them from running together. The "cradle" having been put round the neck so that the jaws come between two sticks, it should be fastened securely over the crest.

Another preventative is a headstall furnished with a low nose-band stuck full of spikes, which will prick the animal

when sucking is attempted. Horseshoe nails driven through the nose-band so that the points protrude, and kept in position by a lining of leather, answer the purpose very well.

## The Market Gardeners.

QUESTION BOX ON MANURE AND FERTILITY.

Saturday afternoon the Boston Market Gardeners held their first general meeting of the season at the large hall in Quincy Market building. At a business meeting held previously, the former officers of the society had been re-elected. President W. W. Rawson occupied the chair and the program included the discussion of various practical questions.

Sombody inquired, Should farmers and market gardeners pay more for manure in the city than the expense of hauling it?

Mr. Sullivan—Increasing competition has reduced profits and made it uncertain how the gardener can pay his bills. It was said that the use of electric cars would reduce the number of horses, but such has not been the case. Is it not time to insist upon securing the manure for the hauling? Three-fourths of the manure I use is had for the hauling.

Mr. Bliss—In Pawtucket we pay \$4 per cord.

Mr. Hartwell, of Lincoln—We haul a great deal of manure from the city and shall continue so long as our crops pay for it.

Mr. Bliss—If manure could be had for nothing, it would pay to ship it to Pawtucket, where the farmers pay high prices.

Mr. Sullivan—There is a class of teamsters now who cart manure from stable to train; were it not for these the manure would have been free long ago. But even now there is more than can be disposed of in East Boston and Chelsea.

Mr. Stone—There isn't backbone enough in the farmers to club together. Otherwise we could get it free. I have to pay \$1.50 per load. Mr. Sullivan has special advantages in securing his supply. The rest of us have more competition.

Chairman Rawson—We cannot get manure for nothing, because there are companies that will take every stable in Boston at \$1 per load. Possibly they would unite with us and get it free; but there are many stables better worth \$1 per load than others are worth the hauling.

Mr. A. H. Ward of Boston—I am surprised that farmers should haul manure at a greater cost for hauling than manure could be made for at home. Muck from a peat swamp, properly composted, is worth more than city manure. Compost it with potash or soda.

This statement of Mr. Ward's led to a lively discussion upon the merits of swamp and meadow muck. Many of those present had applied it to their soil and had concluded it was nearly worthless, while Mr. Ward contended that they would have had different results if their muck had been well composted and potash and phosphate added. He said that some muck contained more nitrogen than does stable manure. The audience, however, remained a little skeptical, and Mr. Stone observed that the idea of making a manure of muck with other things added, was like the Frenchman's receipt for making soup from a brick.

Incidentally, the discussion took up the question of the value of night soil. Some thought it worthless while others considered it good for certain rank feeding crops like rhubarb. After some further discussion the meeting was dismissed until the first Saturday of next month.

## More Cows to the Acre.

Make ensilage a prominent cattle feed. It can be secured in good condition at the harvest without regard to the weather. It thus furnishes a green food or nearly so. By its daily use, the farmer is enabled to keep more cows to the acre. Thus it will be seen readily that the number of cows need not necessarily be limited to the capacity of the pasture. By partial soiling, the dairyman is enabled to keep more stock.—George Flint, North Anson, Me.

## Cream of the Bulletins.

EFFECT OF ELECTRICITY UPON HOTHOUSE VEGETABLES.

F. W. Kane of the New Hampshire station recently gave an account of an experiment to test the effect of incandescent electric light upon hothouse vegetables. It was found that eight incandescent lights, sixteen candle power, running from five to eleven o'clock, six days a week, seems to have no effect upon cross, but to accelerate the growth of the other plants tested to the following distances from the lights: Cauliflower, twenty feet, Grand Rapids lettuce, nineteen feet, Rawson's Forcing-House lettuce, six feet six inches, and spinach, sixteen feet nine inches. The extra height of the plants was, however, at the expense of stockiness in the case of lettuce and cauliflower. Spinach is a plant which is greatly affected by the light. In one instance electric light for thirty nights resulted in a difference of twelve inches on the average.

## KEEPING FALL AND WINTER APPLES.

In many localities there are often more apples grown than can be disposed of profitably at the time of gathering, and so serious loss to the growers is the result; much of this loss could be prevented by a proper handling of the fruit, and by providing a suitable place for storing until the congested state of the market is relieved.

In order to keep well, as stated by a bulletin of Purdue, Ind., station, apples must be picked at the proper time. Care must be exercised in handling to prevent bruises, carefully assorting the ripe from the unripe, the perfect from the imperfect, and storing in a cool, dry place, with plenty of pure air, free from all odors of decaying vegetables or other substances.

The average fruit grower does not exercise enough caution in handling and assorting his fruit.

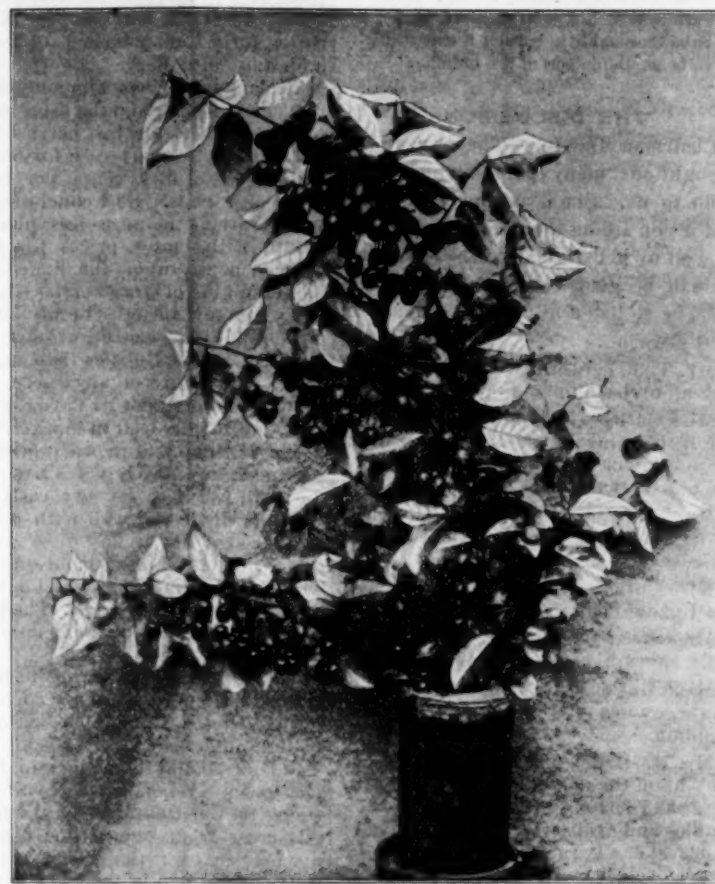
The degree of maturity will have much to do with the keeping qualities. A late fall or winter apple should be mature, but not ripe, when it is picked, if it is expected to be kept for any considerable time. The process of ripening is only the first stage of decay, and if this is allowed to continue before picking till the apple is ripe or mellow, this breaking down process has proceeded so far that it is a difficult matter to arrest it. As soon, therefore, as the stem will separate freely from its union with the branch, the apple is sufficiently mature for storing.

The proper temperature for keeping apples is as nearly thirty-five degrees Fahr. as it is possible to keep it, and in order to maintain this, it will often be necessary, in this climate, to provide a separate place for storing the fruit, as the average cellar under the dwelling house is wholly unfit for this purpose. If the cellar consists of several departments, so that one can be shut off completely from the others, and the temperature in this kept below forty degrees, it will answer the purpose very well. If this cannot be done, a cheap storage house may be built in connection with the ice house, by building a room underneath, having it surrounded with ice on the sides and overhead, with facilities for drainage underneath, keeping the air dry by means of chloride of lime placed on the floor in an open, water-tight vessel, such as a large milk crock or pan. In this way the temperature may be kept very near the freezing point the year round, and apples may be kept almost indefinitely.—James Troop.

## Raising Hogs in Barn Cellar.

One of our subscribers from Mechanicsville, Conn., wishes some information in regard to raising hogs in basement of barn. We answer in a general way, as particulars are not at hand.

The basement of a barn is not a bad place for hogs, provided that they have a dry place to sleep in, and a clean place to eat in, and provided, also, that the manure is not allowed to pile up so as to heat much. Hogs like to burrow in hot manure in cold weather; and when they come out steaming hot into the cold air they are apt to take cold and often die of pneumonia. The remedy is to spread the manure so that it will not heat much.



ELEAGNUS LONGIPES.

Many barn cellars are not dry enough for the health of the hogs; it does them no harm to wallow in the wet, if they have a dry place to sleep in when they wish.

Another cause of disease in hogs is close, impure air: their quarters should be well ventilated, but their sleeping place should not be draughty.—Ed.

## Bismarck Apple.

Remarkable things are claimed for this novelty, which is a recent introduction from New Zealand.

The introducers assert that it bears fruit on a one-year graft, is of fine quality and color, and a dwarf habit of growth and very prolific. It is said to be suitable for a hot climate, yet entirely hardy. It is being introduced into this section by the Shady Hill Nursery Co. of Boston. The Bismarck is said to be excellent for table use or for cooking, and, owing to its bearing fruit when only one or two years old, it has been grown in large quantities as a pot plant for table and greenhouse decoration.

## ANOTHER NOVELTY.

From Japan comes, and introduced by the same nursery company, a new fruit-bearing shrub, the *Eleagnus Longipes*, which has already attracted much attention. Its leaves are dark green and hang on well into the winter; the flowers are yellow, and the fruit ripening in July is very ornamental, colored red



THE BISMARCK APPLE.

with small white dots. The fruit is juicy, pungent, and very agreeable to some, while others do not care much for it. The plant is productive, hardy and easily grown. It is a desirable novelty for the home grounds.

## Find New Markets.

Cow-keeping farmers—which most farmers are or ought to be—should, as a class, be constantly seeking new markets for their dairy products. I do not mean by this that every farmer should do so, for many of them have satisfactory markets, and in such cases it will be wise to let well enough alone. Nor do I mean, by seeking new markets, that such markets must always be sought in distant localities. Many times markets can be found near home, and sometimes they can be created. Then, again, the adoption of an old or the invention of a new dairy product is equal to a new market.

From milk can be produced cheese in many varieties. If one decides to go into cheese-making, and has an idea of taking up anything different from the common kinds, it would be well to make a business of looking up the other and less common varieties. In some sections of the country there is a growing demand for limburger and brick cheese. A home demand for those kinds, or for one of them, would make a market for the product of one up to several dairies, according to size of city or village. This is a matter that many cow keepers would do well to look into.

Of course selling milk direct to consumers is always open to producers of it living near large cities and villages. Selling skim-milk and cream can be made profitable by one or two milkmen near cities of, say, from five to ten thousand inhabitants. Hotels, restaurants, soda fountains and certain entertainments in society make good markets for more or less cream.

A dairyman must not only be a producer, but must be a seeker and a developer of markets. There is a great deal to do and of the dairy business, taken as a whole, and in all its divisions and sub-divisions, and it can be still further developed. In a future letter mention will be made, as an object lesson, of some successful dairymen.

Clinton, Iowa.

F. W. MOSELEY.

## Two Meals a Day.

"Little but often" is the motto that should be adopted by all swine growers in their treatment of the young pigs. At first five meals a day should be given. As they grow older and stronger, their capacity will increase, and the number of meals may be gradually reduced until it gets down to two. Some farmers feed their pigs three times a day, but twice a day is quite sufficient. If fed at noon, the animals have only half digested their hearty breakfast, and the addition of more food checks digestion. With only two meals a day this trouble is avoided, and the appetite is keener.

## THE PLOUGHMAN

## Farmers' Meeting

Was held in Wesleyan Hall, 36 Bromfield Street, Boston, Mass., Dec. 12, 1896, at 10 o'clock A.M. Essay by Miss Mary E. Cutler, of Holliston. Subject: "The Golden Side of Fruit Growing."

A numerous audience greeted the first of the PLOUGHMAN series of farmers' meetings held last Saturday forenoon in Wesleyan Hall. Especially noticeable was the large proportion of women among those present. The essayist was greeted with applause, and her remarks received the closest attention. Chairman W. W. Rawson said, in the course of his introduction: "I think we shall look back to 1896 as our fathers did to the unprofitable years, 1856 and 1857. It has been a most productive season, but an undecided one, especially in regard to weather and prices. But we must be up and doing. Clouds are followed by sunshine and every cloud has a silver lining. We wish for a golden one, and to-day the essayist will present us the golden side. No one is better qualified for the task than Miss CUTLER, whom I am glad to introduce to you this morning."

## MISS CUTLER'S ESSAY.

MR. CHAIRMAN, LADIES AND GENTLEMEN: One of the most important productions of the soil of Massachusetts is its fruit crop. With a rough soil, not easily cultivated, it produces fruit of the finest color and best quality.

Upon her high hills the peach and apple thrive. On high southern slopes the grape reaches its greatest perfection. The pear, plum and quince grow well in the valleys, while upon the smooth plain (and easily cultivated) the small fruits are successfully grown.

An abundant supply of fruit should be found upon the table of every farmer. It quickens the appetite and gives zest to other kinds of food. There is much pleasure to be derived from its cultivation, and it is especially attractive to the young. Give the boys a hand in its cultivation; let them have a part of the income from its sale, and fewer young men will leave the farm. In no branch of agriculture has there been such a rapid increase as in fruit. The apple stands at the head of the fruit list, not only from the fact that it yields the largest income and produces the greatest amount of food material, but that it will grow upon a greater variety of soil and thrive better under conditions of neglect than any other fruit.

There is no locality in the world where fruit of such color, flavor and long-keeping qualities are produced as in the so-called "apple belt," which extends from Connecticut to southern Canada. It requires a deep, moist soil, with an abundance of plant food.

Whether the apple can be best grown with some other crop, whether by cultivation with other crops, or whether the land be kept in turf, are questions which are difficult to answer. Each system has its warm supporters among orchardists.

Apple-trees should be planted from thirty-five to forty feet apart. There is less danger of giving trees too much room than there is in giving too little. There should be a good circulation of air and direct sunlight among the trees. Trees planted in sod and left in sod generally make little growth in the first few years. The ideal location of an apple orchard is a hill sloping in any direction rather than the level plain, the advantages being that the trees are more open to the light and air, giving better color and flavor to the fruit, and better natural drainage, and will escape the frosts longer.

The apple may well be called the king of Massachusetts fruits, yet how sadly it is neglected. You see an orchard, as you ride along the railroad, the trees all gone to ruin from sheer neglect. If you want a lamp to burn and give you light, you must feed it with oil, and you must trim it. Just as surely you must feed and trim your fruit trees if you expect profitable returns. The planter, whoever he may be, thinks if he digs a posthole and puts the roots into the ground, that he is then going to get a profitable orchard by waiting a little while; we all know what the result is. An apple orchard should be cultivated from the time it is planted until it begins bearing, when it may be seeded to clover and other grasses.

In the application of artificial fertilizers to an orchard care should be used. The three substances needed are nitrogen, potash and phosphoric acid.

Trees, when the soil is fairly fertile, need little fertilizer for the first few years.

The crop of apples this year is undoubtedly the largest ever known.

In nearly all other lines of business, reactions have occurred. I remember the old saying, "it is darkest just before daylight," and true it is that the situation regarding apples is dark at this writing, and what the future outlook is I cannot surmise. It seems as if this country ought to consume immense quantities of apples at one dollar a barrel in the cities. That figure, however, does not show the farmer much over forty cents a barrel for his fruit—possibly might net him fifty cents. I wish it were in my power to encourage farmers towards receiving higher prices, because I realize if the farmer is prosperous, the world is prosperous. I know that the farmer needs all the money he can get.

The Baldwin is and has been a great bearer, and the quality of fruit this year is reported exceedingly fine from all sections. A few years ago, if a man was going to buy a hundred apple trees, he wanted about ninety-nine varieties—two of them Baldwins, and the rest something else. I asked an old orchardist, not long since, if he was going to buy a hundred apple-trees, what kinds he would buy. "Well," he said, "I would buy eighty Baldwins." "What would be the other twenty?" said he, "Baldwins." When a man's soil and the climate are adapted to the growing of Baldwins to perfection, Baldwins he should grow.

The men who are making money out of their orchards are, as a rule, those who are growing single varieties, and growing them to perfection.

The list that will perhaps give the best general satisfaction for market is as follows: Baldwin, Gravenstein, King of Tompkins, Ben Davis, Northern Spy and various russets.

The apple, among fruits, is as staple and universally demanded as beef among meats. It used to be said that "the who plants pears, plants for his heirs," but this is no longer true. The pear will not succeed upon such a variety of soils as the apple. It grows best upon a deep, rather moist, rich soil; it needs high cultivation. One of the greatest obstacles to overcome in the cultivation of the pear is the liability of the tree and foliage to be attacked by blight. It is more destructive in wet, warm seasons. The only satisfactory method of controlling pear blight is to exterminate the microbe which causes it by cutting out and burning every particle of blight when the trees are dormant. Not a single case of active blight should be allowed to survive the winter in the orchard or within a half mile or so from it. The apple-quince, crab-apple, mountain ash and hawthorns should be examined for this purpose, the blight being the same in all. In doing this work, it must be remembered that success can be attained only by the most careful and rigid attention to details. Watch and study the trees, and there is no question that the time thus spent will be amply repaid. The best varieties adapted to this climate, I think, are the Burrows, Clapp's Favorite, Sheldon, Lawrence and Anjou.

The peach is one of our finest fruits, when well cared for; but of late it is uncertain, and does not seem so hardy. It is a native of Asia and China, where the climate is much less severe than ours. The favorite soil is a light, sandy loam. To insure a peach crop in New England every year, some method must be devised to protect the fruit buds from winter-killing. Generally they are destroyed if the temperature falls lower than fifteen degrees below zero, and remains a considerable time at that point. In the fall of 1885 many of the buds were destroyed when the temperature had not fallen below eighteen degrees above zero. In 1886 many buds were destroyed before Dec. 1. A disease known as the yellows is a serious hindrance to peach culture. I believe there is no permanent cure for it; at least, the cure is not worth the pay. The best doctor is the axe. I believe it is contagious, spreading to other trees. The first indication of the yellows we notice is that the fruit is small and ripens prematurely, and instead of the color being shaded very evenly, we find it in spots, too high colored. The leaves turn yellow very early in the season.

Another pest is the borer. Hale Brothers' famous remedy for the peach borer is thus prepared: In 100 gallons of water dissolve twenty-five pounds of common potash; add one gallon of crude carbolic acid, and lime enough to mix to the consistency of thick whitewash. To be applied in April and May.

I believe there is money in peach culture. The first crop pays one for the outlay, cost of trees and labor in setting, and the second crop and all after is clear gain. The kinds I have been most successful in growing (and I have tried nearly all) are the Mountain Rose, Stump of the World, Early and late Crawford, and Old Mixon. Many kinds have been "called," but few "chosen" for this soil and climate.

The plum is perfectly hardy, and only under seasons of neglect does it fail to produce an abundance of fruit. The principal obstacles to be overcome in the cultivation of this fruit are the plum weevil or curculio, decaying of the fruit, and the black knot. The first trouble can be remedied by spraying, the second by thinning when not over one-half inch in diameter. The black knot must be cut away with the knife and burned.

The Japanese plums, which have been so recently introduced, are pushing the European varieties into the shade. They claim they are less liable to the black knot, resist the curculio, come into bearing two or three years after setting, and in beauty of color and deliciousness of flavor the choicest of all Pomona's gifts. The varieties I have had the most success with are the Abundance, Botan, Lombard, Coe's Golden Drop, etc.

The quince requires a deep, rich, moist soil for its development. It is slow in growth, and upon light land does not bear much the first few years. It is very much injured by the flat-headed apple borer. Examine the trees twice a year. This borer does not work very deep into the wood, and is easily destroyed with the knife. The old Orange still retains its place at the head. The Champion and Meeche's Prolific are promising.

There is no fruit that is more delicious and healthful, or more generally liked than the Cherry; but unfortunately our birds are as fond of them as we are. The cherry succeeds best in a light, deep loam, and is less likely to injury from cold, if the roots are covered by turf.

Of the best varieties, I would recommend May Duke, Early Richmond, Black Eagle, and Governor Wood.

The Grape is not only wholesome but nutritious. Where the vine originated to one knows. In spite of the researches of botanical scientists, (Continued on second page.)



## FARMERS' MEETING.

## THE ESSAY.

(Continued from first page.)

we are totally ignorant of the origin of the vine. In some parts of Italy there are vineyards that have been in a flourishing condition for upwards of three centuries, whilst in the hedges of Italy and the woods of America the vine has been seen, luxuriant though it is, overtopping the highest elm and poplar trees.

Here in New England we have only a few places that are really practical for the raising of the grape.

We want to get an elevated location, as there we do not get the early or late frosts. The best possible location is a side hill, sloping to the southeast. Care should be taken in the selection of the soil. I have never seen a place too gravelly or sandy for the growth of the grapevine. A dry place suits the vine. Pruning may be done any time after the leaves fall until April 1. After that time, vines will bleed more or less, which may or may not injure them, but certainly can do them no good. Just at present, the cultivation of the grape, like the apple, is under a cloud. We are not realizing from them what we did a few years ago; the state of the money market, and over demand caused by innovations of large vineyards in New York State, are two of the causes.

The best and most profitable varieties that I know of to grow for the market in this locality is the Worden; then comes the Concord and Moore's Early.

In spite of the over-abundance, I would recommend grapes as a profitable and attractive industry.

No branch of horticulture offers more inducements than the growing of strawberries. Thriving more or less on any soil, in any place, from Newfoundland to California, the strawberry may be grown to great perfection in any part of our country or Canada.

It is the only fruit that ripens somewhere in the United States every day in the year. Their culture requires neither much land, expensive tools, much capital, nor much physical strength, and recommends itself to all poor men who have small places, city men who wish to break away from the city, old men, women, boys and girls—all, indeed, who like to till the soil, to watch the growth of plants, study their habits, supply their wants, and reap their fruits. Sure to grow, almost equally sure to sell at paying prices, exhausting neither the land nor the grower, but leaving both richer than it found them.

It comes as a welcome visitor to the housewife, epicure and invalid, and grieves no one unless it be the doctor.

Many different localities have been noted for their fine berries; but in every instance this was due to the person, and not to the place or climate.

They are commercially planted in early spring or late summer; only new plants, those less than one year old, should be used. Distance between plants varies, but rows four feet apart, with a distance of fifteen inches between the plants, requiring 8712 plants per acre, may be taken as a fair average. What seems to be needed is better cultivation, better fertilization. Use the horse cultivator more and the hand hoe less, and you will reduce the cost of production.

Of the two systems of cultivation, the hill and matted row, it is unquestionably the fact that the former produces the largest and best fruit. Those who cultivate their strawberries but once a year have a hard time, but somehow no one plies them. They are like the man who combs his hair but once a week and finds even that a difficult job. They are, however, engaged in a good cause, furnishing berries for that large class who cannot afford to pay over five cents a quart. Jo-h Billings once remarked that he had seen many articles on milk, but the best article he ever saw on milk was cream. The same is true when eating a dish of delicious strawberries.

Strawberries to weigh an ounce each, sixteen to the pound, is the result of recent "high art" in strawberry growing.

Many growers tell me that the prices for strawberries the past season were very satisfactory. They are planting more strawberries to buy more land, and are buying more land to plant more strawberries.

Their strong point is the lateness of their fruit, and their great inquiry is for the latest variety. I believe that strawberry culture, in the hands of good men, could be made to pay better than cows. I believe the very closest man in the world is the one who says he can't spend money for strawberry plants, thus preventing his family from enjoying one of the most delicious fruits God in his goodness has given us. The question is often asked me, "What are the best varieties of strawberries to grow?" This is difficult to answer, as the soil and climate and distance to market vary so much. What kinds return good profits to me may not succeed so well with you; but the all-round berries, early, medium and late, are Charles Downing, Bubach, Sharpless, Leader, and Miner's Prolific.

The current during the hot summer weather is a most healthful and acceptable variety of fruit. Large, fine fruit and none other is wanted, or will really sell.

They want the best cultivation.

Fay's Prolific and the Cherry are both good varieties, and will produce large fruit if properly treated. Fay's new Prolific is rich red in color, as compared with the Cherry it is equal in size, better in flavor, with much less acid, and is five times as prolific. While on account of its peculiar long stem, it is much more rapidly picked. Clusters five inches long, with fruit nearly as large as Delaware grapes, have been picked. This variety was grown from seed by the late Lincoln Fay of Portland, N. Y. It has been fruited and tested by all the leading fruit growers East, and the testimony of its wonderful size, beauty and excellence is universal.

The Blackberry is the most easily grown of the small fruits, and yet one that is grown more under neglect than any other. The kinds which are hardy, and give general satisfaction are the Snyder, Agawam, and Wachusett Thornless. The Snyder is the one great blackberry for market in the far North, as it is the most vigorous, hardy, productive and reliable of all, has never been known to winterkill, thrives in the Northwest, with twenty-five to thirty degrees below zero; ripens medium to late.

The Wachusett is free from thorns, fruit of good size and fine flavor, continues bearing until September, wants high culture, and will not thrive on dry, thin soil and with the slovenly culture so often given to the blackberry.

The Agawam stands at the head for hardiness, fruitfulness and sweetness.

Following the blackberries come the Raspberries. Red, yellow and black they require the same culture as the blackberries. Plow the ground deeply and well. Most people make the mistake of planting too closely. If planted in check rows, they should not be closer than 2 1/2 feet; this system admits of better culture by horse power at less cost. But when a single row only is wanted for family use, plants may be set three feet apart. The hardy varieties, or nearly so, are the Cuthbert, Marlboro and Turner; of these the Cuthbert is the most vigorous, and more largely planted.

Gooseberries require much the same soil and treatment as currants. If planted in partial shade they are much less likely to mildew, which is the one drawback to successful culture. The popular kinds before the public are Downing, Smith's, Improved and Industry.

A few words in regard to new fruits. In my list of varieties of fruits that we may make, we find that few if any of them are just what we would have them.

We have no perfect varieties; there are always some points wherein they might be improved, and great interest has been awakened in the production of new varieties. What we want is an early apple of large size, good color, and fine quality, and a late one of large size and fine quality as the Gravenstein, with the color and productiveness of the Baldwin. We want a pear that will keep as late as E.aster, of large size, good quality and color.

We want an early peach, of large size, a free stone of good quality, and more hardy than we have now. A plum, very early, of large size, good color, and of good quality as the Green Gage.

We want a grape as early, vigorous and hardy as the Moore, of better quality, and one that will adhere to the stem, as well as the Iowa, and that can be kept until the holiday trade, outside of cold storage.

In the Blackberry we want a fruit as large as the Kittatinny or Wilson, and perfectly hardy. In the raspberry a berry as large as the Cuthbert, as vigorous and productive; but ripening as early as the Hansel and Marlboro.

We want a strawberry of the quality and form and size of the Sharpless or Jewel, and the productiveness of the Crescent or Wilson.

There is a good deal of pleasure in testing new varieties, but more disappointment, as nineteen out of twenty prove of less value than the old standard sorts. You farmers cannot afford to test new varieties, they should be tested at our Experiment Stations and Agricultural Colleges.

There is another kind of fruit, the Tomato, though properly it does not come under the head of tree or small fruits, not being hardy, but of animal growth, which may be of interest for you to know where this plant was first grown. The story is told that, a good many years ago, a man recently arrived from the Bermuda Islands was committed to a Pennsylvania Jail. He had with him a few seeds, which he planted in the jail yard, but before the plants came to maturity he was discharged. The plants bore a strange fruit, which, as it ripened, changed from green to red, and was greatly admired by the prisoners. The matron of the jail, sure that it was poisonous, cautioned all the inmates against eating the fruit; but as she desired to save specimens of it, she planted some of the seeds in the following spring, and just as the fruit was well ripened the matron from Bermuda revisited the jail, and asked to see the plant. He called for pepper, salt and vinegar, and to the astonishment and horror of his spectators ate the fruit with a relish. Having finished, he told them that this strange fruit was a tomato, or, translated into English, a *love apple*, and that it was wholesome and nutritious. The seeds were, therefore, carefully preserved and distributed among friends and neighbors, who cultivated it as a curiosity; but it was long years before prejudice gave way to appetite, and this most popular vegetable came into general use. Even now many people remember it as an ornamental rather than useful plant. A few years since there was a scare arising from the doubtful authorized story that tomato produced cancers when eaten freely; but it was of the shortest duration, due to the lack of any proof of harmful results from its use, and to the common sense of consumers, who recognized in it one of the most useful vegetables. Probably more tomatoes are canned than any other fruit or vegetable, as they can be served in so many ways—eaten raw with salt, pepper and vinegar, or with a salad dressing, plainly stewed in sauces, soups, preserves and pickles. The tomato is ever ready for an emergency and the prudent housekeeper is sure to have it in reserve.

I am here today to tell you of the Bright and Golden Side of Fruit Growing. I speak from experience. My father died twelve years ago and left me a fruit and vegetable farm of sixty-eight acres. Every inch of it I am acquainted with, and know what the soil is adapted to, and my friends will tell you that this farm is not running down or out, but in the orchards can be seen growing the small fruits and vegetables.

There has a great deal been said and written about Abandoned Farms, over-production and under-consumption. The farms are not to blame, it is the men who run them. I have yet to find the land that had not produced some thing. I believe that all land can and should be made productive, and have no faith in the necessity of abandoned farms, where there is a willingness to work. There is so much thing as an over-production of a real good No. 1 article, it will sell every time. Let us be thankful that there is so much of the apple crop this year, and that we all have their share.

I will venture to say that in this city, last winter, there were hundreds of poor children who did not have a whole apple to eat the entire winter, and at the Mass. State Reformatory Prison for Women, at Sherborn, with an average of 320 inmates, last winter they could only be allowed an apple each for their Sunday dinner, or on a holiday occasion. This does not look like an over-production. No, take courage—trim up your fruit trees, large and small, cultivate them. Fertilize them, don't let it off another year. You know that the "street called By and By" leads to the "unpaved road of Never." Make your land do what it is adapted to. Put on the land do not plow it too tight. You know the story of the old Scotchman who told his servant that the time would come when he could carry the fertilizer needed for an acre of land in his vest pocket. "Yes," said John, "and you can carry the crop in the other vest pocket." We fruit growers must wake up to the times. This is an age of progress, and every day brings something new.

The march of improvement is onward.

We must read understandingly both sides of the question. We are too slow; but we may get there like the good old Deacon; he went to church on a horse more than a century ago, and when he got home he said to himself, "I am not going to give anything this year. I feel poor. Produce has been low, and many plans have failed. He went home and after dinner sat down and wrote: Dear Pastor—Ever since I left church the pangs of remorse have been gnawing at my conscience. Enclosed find a \$10.00 bill, and when it gnaws again, I'll send you another ten."

Now what are the opportunities, and what are the possibilities for fruit growing in Massachusetts. As to the opportunities, it may be said, First, we have a soil and climate not equalled by any state in the Union for producing some of the best and most largely consumed fruits grown. Second, we have thousands of acres of land, at present of little value, admirably calculated to grow the orchard fruits.

Third, the means of cheap and rapid transportation from every part of the state to the wholesale markets and the port of shipment.

Fourth, we are nearer the foreign market than any other state having equal shipping facilities. The possibilities are—First, converting land of little value into the most productive portion of the farm, in proportion to the expense for cultivation, and at the same time making a permanent addition to the value of the farm. Second, by the cultivation of the tree and small fruits, in combination, they may be made a source of income every month of the year.

Third, with the constantly increasing demand and the rapid growth of the foreign trade in both green and dried fruit, as shown within the last few years, there would seem to be no reason why, with more care in the cultivation of fruit, it should not become one of the most profitable products of the farm.

On the morning of a memorable battle, Napoleon Bonaparte pointed his gleaming sword toward the morning sun, and said to the officers who stood about him, "Behold—behold, the sun of victory."

May the same sun of victory shine on all engaged in the Mass. PLOUGHMAN and upon all engaged in Horticulture, and Agriculture, and may they be characterized far and wide for their harmony, contentment and prosperity.

This subject is inexhaustible; there is much more I could say on pruning, spraying, packing, cold storage, marketing, middlemen, etc., but would weary you; each one is a subject by itself. Election is over, the country is safe, springtime will soon come. Let us be up and doing.

"To be thoroughly in earnest is everything. To be anything short of it is nothing."

## THE DISCUSSION.

Chairman Rawson—The speaker has brought out many points which come home to us. She is on the right track, and if you are on the wrong track it will be well to get right again. Miss Cutler will be glad to answer your questions or to listen to your experience in fruit growing.

Mr. Thatcher—Do you believe in setting an orchard on old orchard ground?

Miss Cutler—I should prefer not to; yet if the land is good and had been thoroughly cleared of roots and stumps, the new orchard might do well.

Mr. Thatcher—I believe the Greening variety of apple was not mentioned in the essay.

Miss Cutler—It is not a good keeper, but I grow it to some extent.

Mrs. Spear—What is the cause of a scaly appearance of the branches?

Miss Cutler—Probably a kind of blight, owing to dampness. It is quite common.

Mr. Hartwell—I wish I were able to look upon the golden side of fruit growing, but I haven't been able to this year. Apples and grapes have both received a black eye. I raised 2000 bushels of Gravensteins, and I find quite a difference between fifty cents a bushel and \$1.50 to \$2.50, the usual price. It did not pay to store apples this season. Some that I held for higher prices sold for twenty-five cents less, later. Among grapes I find the Worden a nice kind, also Moore's Early. The price of grapes has been very low. The first load I took to market I sold for twelve cents a pound, and from that down to seven, and I thought then I had quite a bonanza in my vineyard. This year the price ranged from three or four cents down to one and a fourth or one and a half cent. When we pay children ten cents a large basket for picking, and pay for the basket, etc., there is little margin for the grower. I find it hard to get good color on my apples. Perhaps I pick too early to get the best results and to receive the highest figures. The best rate I can get for my apples this year is seventy-five cents. I enjoy seeing fruit grow, and I enjoy selecting it for exhibit. I frequently send exhibits to the Mass. Horticultural Society and elsewhere. But the prices this year overbalance the enjoyment. If we farmers had only one-third as many apples, we should have three times as much money. Last year I had 800 barrels of apples. This year I had 3000 barrels. My apples were never so small as they are this year. I leave the golden side to others, but hope for better times.

Mr. Varnum Frost—I have been charged with always taking the opposite side, but this time I must admit that farming is a good business; it will keep you out of idleness just as well as it ever would, and you will enjoy life if you have a good outside income. But for a young man without money to make a success of farming is an impossibility. He could never take a farm with a debt of \$10,000 and pay it off these times. When I was a young man I would have thought nothing of running in debt \$30,000 and paying it off in eight years. Farming was different fifty years ago. There is nothing to it today. It's no use for a young man to try farming; he can do better at something else. A farmer has no pocket money to let him am surprised that the chairman would acknowledge that the past season was a poor one. Hereafter each year has been "the best he ever had." I would discourage every young man from the farm. He will come to grief.

Mr. Warren of Weston—Did you come to grief?

Mr. Frost—No; but we old men are living on the capital we made in better days. In regard to the bill system of strawberry culture mentioned by the essayist, I should say that it had gone by. At one period it was tried by many growers near Boston, but was condemned.

Mr. Bliss of Rehoboth—I come to these meetings from forty miles, principally to hear Mr. Frost talk. In our Farmers' Club at home I used to take the opposite side to the essayist, just to get the discussion started. I grow from one-half to three-fourths of an acre of strawberries. This year I sold about \$300 worth of berries, which averaged me about three dollars a crate. If a farmer has children who can help him take care of the crop, he can make it pay well. Mr. Hale of Connecticut says he has 160 varieties from which to grow plants for sale. I have found the work of the experiment stations of much value in regard to a testing of new varieties, but I cannot always determine whether the same results will be produced with my soil and location. I wish the stations would determine whether a new sort is best adapted to high land or low land, to stable manure or fertilizer, etc., for there is much difference in the adaptability of variety. In regard to

the profit of farming, it is well known that more families are well supported upon farms in Massachusetts than in any other occupation.

Mr. Frost—I must differ with the essayist, as I consider the Sharpless and Leader, my only second-rate varieties. In the right conditions, the Marshall is the best of them all. Put the Marshall upon land that will withstand a drought, where there is a good subsoil with a tincture of clay. It is a tremendous grower. Every plant will require one hundred square feet. The Marshall is a famous sort to make vines. It bears immense berries. There are only comparative few berries to a plant, but a berry grows to its fullest possible development, and the last pickings are better than the first pickings of a good many kinds.

Mr. Warren—I have found the Marshall not the best berry for the public at large, although I have grown plants for sale. I have raised strawberries the past forty years and made more money than I could on any other crop. There is not much danger of giving too much fertilizer. A friend of mine at Wabash, Ind., says he applies forty to fifty cords of manure to the acre, and ploughs it in and raises potatoes the next year. Then he puts on one hundred cords, forty to fifty bushels of ashes and a big dose of bone.

The manure costs him only twenty-five cents a cord, and the ashes one cent a bushel. But for his berries he gets only \$1 per 24-quat case for best ones, and forty to fifty cents per case for his poorer ones. So I concluded that I would prefer manure less plenty and cheap, with better pickings for berries. We can count upon the fingers of one hand the kind of strawberries that really pay. But few varieties of anything pay. No doubt there has been more money made from the Bubach than any other kind. It will do well anywhere. It has its weak points, and its flavor is not the best, but it sells well in market.

The Haviland is another productive, profitable sort also. I've it early. Last year the Clyde did well with me, and I have heard that it has done well with others. It is a large, handsome berry. The Brandywine is large and handsome, but not productive enough. The Enhance is productive, but the homeliest, sourest berry I ever saw.

Ten to twenty cords of fertilizer is enough. I believe twenty cords is not fertilizer lost. Plough deep with a large plough followed by a subsoil plough.

The land should be well ploughed and harrowed. When setting plants I place stakes on the two sides of the field and go across from one to the other with a wheelbarrow; the wheel marks the row. Then I go in the mark with a turnrow made from a cultivator tooth set in an old ploughshare. It makes a furrow just the right size. Then I take up the plants in forkfuls three inches deep, and wheel them to the field. Boys take a lump of the plants and break off in a piece, no matter. We bury the weaker plants and leave the strongest one above ground. On one and one-half acres I think not six plants died. I gave them a good soaking after setting. I think best to set my plants early as April, but sometimes the work is delayed on account of pressure of other work. I set from the first of April to the last of May. Sometimes I believe it pays to keep a bed more than one year.

Miss Cutler—Mr. Frost doesn't believe in certain varieties of strawberries. I would like to show him a field of Sharpless and Leader. I find that hill culture saves labor. Horse hoe and cultivator does much of the work and saves the important item or hired help.

Mr. Warren—My experience has been that the Marshall strawberry didn't pay with the ordinary cultivation.

Mr. Frost—I must defend the Marshall. It is of larger size than the other kinds. The Bubach is soft with light core. Marshalls sold at forty cents when Bubach were thirty cents. Picking Marshalls is like picking potatoes. Eight berries will top off a basket. The Marshalls hold out large when other kinds have run down to about the size of a humming bird's eyeball.

Mr. Bliss—The variety that will pay in market is what we want.

At the close of the discussion a farmer in the rear of the hall spoke of the large proportion of middle aged and elderly persons present, and urged that young men also be induced to come and secure the benefit of the meetings.

Chairman Rawson observed that the young men must not take Mr. Frost's remarks too seriously. He (Mr. Rawson) liked to speak well of the bridge that had carried him over, and he hoped to see some young men taking up the farms. An invitation was given to attend and join the meetings of the Market Gardeners' Association, which are held afternoons of the same Saturdays as are the Farmers' Meetings. A reading was then very acceptably given by Miss FANNY HAYES, after which a vote of thanks to the essayist and the reader was passed, and the meeting was adjourned.

Chairman Rawson—The next Farmers' Meeting will be held December 26. The subject is "Cold Storage for Farmers." An essay will be read by Mr. W. H. TEEL, of West Acton, followed by discussion. I know Mr. Teel and know of his success and profit with cold storage, and I am sure it will be to your advantage to be present.

Swine in the Orchard.

Fence the orchard so it can be pastured. As stock for orchards, we prefer hogs. They will eat the fallen apples with more safety from choking, and will derive more benefit therefrom than will any other stock. Again, it allowed to do so, they will, while rooting in search of insects that lie hidden under the surface to prey upon trees and injure fruit, be a great benefit to the orchard by thus cultivating trees. It is a great mistake

to abandon the orchard to weeds and underbrush. By judicious management it may be made to yield a slight profit, even in years when fruit fails.—National Stockman.

## Ought Farmers to Buy or Breed?

One of the things to which there is too little attention paid is the disposition and training of a dairy animal. A cow with a good disposition is not only worth more by reason of the convenience in handling her, but also by reason of the fact that such a cow will be a better milkier.

In her native state the cow looked upon man as her enemy—something that was to be feared, as was the tiger or other destroying animal—and one of the results of domestication was to change this fear into a trust, although we fear that truth would compel the statement that it is not in every instance wholly changed.

A gentle disposition in a cow illustrates the remark of some educator, who declared that the way to train a child was to begin with his grandfather; for while kindness to the individual cow from its calf hood up may and does do wonders, yet it is not possible to entirely overcome the disposition of the cow herself. This question is one that should not be lost sight of in deciding whether to buy or breed cows.

If we buy them we have to put up with whatever sort of disposition they happen to have, but if we breed our own cows for two or three generations it is possible to have those possessing a good disposition to start with as calves, and then with proper training they will make far better cows than we are apt to get when we buy them.

## The Clock of Flowers.

Gardeners claim that it is quite possible to so arrange flowers that all the purposes of a clock will be answered. It is said that in the time of Piny forty-six flowers were known to open and shut at certain hours of the day, and this number has since been largely increased. For instance, a bed of common dandelions would show it was 5.35 in the morning and 8.30 at night, respectively, for these flowers open and shut at the times named, frequently to the minute. The common hawk weed opens at eight in the morning and may be depended upon to close within a few minutes of two in the afternoon. The yellow goat's beard shuts at 12 o'clock noon, absolutely to the minute, sidereal time. The sowthistle opens at 5 A.M. and closes at 11 to 12 A.M. The white lily opens at 7 A.M., and closes at 5 P.M.—Popular Science News.

## Facts About Fattening.

A fattening pig should never leave off eating, hungry; neither should he leave food to be eaten up later on. It is good economy to watch carefully each time they are fed and see that they are not overfed, and at the same time have all they want. A fatening pig that is thoroughly satisfied cares for little but to eat and sleep, and if he does this heartily he will lay on fat quite rapidly. Another item that must be looked after carefully, and that is to see that they have fresh, pure water every day. No matter if slops are fed regularly, or milk given, nothing of this kind will satisfy the animal or quench the thirst so fully as pure, fresh water, and if the pigs do not have access to it in some way, it should be supplied to them in clean troughs, and they ought to have it daily, just as regularly and as liberally as they are fed.

## What Milk Does for the Family.

There is nothing aside from the milk of human kindness so necessary to the comfort of any family as the milk of a good cow. It is like oil poured upon the troubled waters of family life; it is a perfect food for the baby; it is an excellent beverage for the children; it furnishes cream for the coffee, butter for the bread, and cheese for the lunch. It shortens the pie-crust and raises the cake; even the cat and dog cry for it. With the farmer it goes still farther. It raises the calf, it feeds the pig, it plagues the colt, and it delights the chickens.

## Cures Talk

"Cures talk" in favor of Hood's Sarsaparilla, as for no other medicine. Its great cures recorded in truthful, convincing language of grateful men and women, constitute its most effective advertising. Many of these cures are marvellous. They have won the confidence of the people; have given Hood's Sarsaparilla the largest sales in the world, and have made necessary for its manufacture the greatest laboratory on earth. Hood's Sarsaparilla is known by the cures it has made—cures of scrofula, salt rheum and eczema, cures of rheumatism, neuralgia and weak nerves, cures of dyspepsia, liver troubles, catarrh—cures which prove

**Hood's Sarsaparilla**  
Is the best—in fact the One True Blood Purifier.  
cure liver ills; easy to take, easy to operate, etc.

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The use of **NITRATE OF SODA** either singly or in combination with other fertilizers gives wonderful results on all vegetables, and makes their cultivation profitable. For Cabbage, Beets, Cauliflower, Potatoes, Tomatoes, etc., it has no equal. In one instance the use of 84.00 worth of **NITRATE OF SODA** increased the value of an acre of tomatoes \$202.08 over an unfertilized acre, and \$102.57 over an acre fertilized with 20 tons of horse manure at a cost of \$20.00. **NITRATE OF SODA** is the cheapest and most reliable source of **NITROGEN**. How to use it and other facts of value in **FOOD FOR PLANTS**, sent FREE to any address. **S. M. HARRIS, Moreton Farm, P. O., N. Y.**

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Amesbury at between 10c. and 25c., now 45c.	Bankers at between 1 1/2c. and 3c., now 13c.
Portland " 27 1/2c. " 40c. " 1 1/2c.	Globe " 3 1/2c. " 6c. " 15c.
Union " 7c. " 12c. " 30c.	Jefferson " 2 1/2c. " 5c. " 10c.
C. C. Con. " 1 1/2c. " 6c. " 15c.	Victor " 2 1/2c. " 5c. " 10c.

Our customers' interests are our own. By this method of dealing we have held our large clientele. We are now handling the stock of the Gold Key M. Co., which we believe is the best proposition we ever offered at the price. We have now a good investment stock to offer as anything we have sold. All inquiries about stocks carefully answered. Our weekly market letter and quotations sent to all making application.

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Cut this out and mail it to the office of the Massachusetts Ploughman, giving name and address, for one package of  
**WARD'S INODOROUS CONCENTRATED SOLUBLE PLANT FOOD.**  
ENOUGH FOR 100 PLANTS.

Your plants will blossom more full and remain longer in flower. The fragrance is increased and the leaves are much larger and of a rich, deep color.

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—OR THE—  
**POOR MAN'S COW.**  
For 15 cents.

We have made arrangements with the publishers to furnish our subscribers with this valuable little book for only 15 cents. The author, Mrs. Jones, is one who has made a name for herself and knows what she is talking about. She writes in a concise, practical way, treating of every detail of the dairy business, and covering fully the whole subject. Any one who reads this book, whether one or one hundred, will do well to read this book. Send fifteen cents to the Mass. PLOUGHMAN Office, Boston, Mass.

**Milk Routes for Sale.**  
20 CAN ROUTE, family trade, 70 year round, A-1 location, 8 miles from Boston. Full outfit, business increasing steadily.  
12 CAN ROUTE, 10 miles out family trade, A-1 location, 20 miles from Boston, or west of the city. Any one having wish to sell can find a customer by applying to J. A. WILLEY, 178 DEVONSHIRE ST., BOSTON.

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16 MILES FROM FANEUIL HALL MARKET. Desirable farm to lease for five years to American or Nova Scotia practical farmer with small family.

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A RETAIL MILK ROUTE, of 10 to 15 or more cans. Family trade. Prefer south of Boston, but will go 20 miles north or west of the city. Any one having wish to sell can find a customer by applying to J. A. WILLEY, 178 DEVONSHIRE ST., BOSTON.

Wanted in exchange for well rented investment property, a farm of 20 to 50 acres, in Plymouth County, or convenient to New Bedford. Prefer a village farm.  
Address MASS. PLOUGHMAN or J. A. WILLEY, 178 Devonshire St., Boston.

**LEGAL NOTICES.**  
Commonwealth of Massachusetts.  
MIDDLESEX, ss.  
To the heirs-at-law, next of kin, and all other persons interested in the estate of SARAH J. HILL, late of Somerville, in said County, deceased:  
WHEREAS, a certain instrument







MASSACHUSETTS PLOUGHMAN  
BOSTON, DECEMBER 19, 1896.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

PLOUGHMAN FARMERS' MEETING.  
Saturday, Dec. 26--- 10 A.M.

ESSAY by W. H. TEEL, of West Acton, Subject: "Cold Storage for Farmers."

The next Mass. Ploughman Farmers' Meeting will be held in Wesleyan Hall, 36 Bromfield St., Boston, Saturday, December 26, at 10 o'clock A.M.

The roadsides of New England are frequently in a bad condition. Now is a good time to cut away the trees and clear off the rubbish.

CATTLE Commission, State Roads and Gypsy Moth are likely to prove subjects for more discussion during the coming Mass. legislative session.

MORE intelligence, better strains of stock and of vegetable products, stricter economy of production, cheaper supplies of all kinds. The above are among the requirements with which the farmers must meet the low prices of the times.

THE farmers in the vicinity of Boston have recently contributed 4816 barrels of apples to be distributed among the needy of this city. It is estimated by the Boston Herald that 43,789 persons were represented in this distribution. Farmers are an open-handed class, whenever they have anything they can possibly spare.

It is a pleasure to meet a young man fairly in love with farming; one who chooses the occupation because he loves to see animals thrive and crops grow luxuriantly; one who, in short, thinks of the solid satisfaction he is getting, rather than of the dollars he makes. Such are not likely to leave the country and chain themselves to a city desk. They are farmers, born and bred.

AUGUST Post, secretary of the National Farmers' Alliance, is mentioned as successor to Secretary Morton as the head of the Department of Agriculture. Other candidates are Grand Master Brigham of the Grange, Ex-Gov. W. D. Hoard of Wisconsin, and "Farmer" Allerton. New England's favorite candidate is W. W. Rawson of Arlington, whose large ability, energy and practical experience have been urged by his friends as constituting special fitness for such a position. The Massachusetts delegation in Congress have been asked to further Mr. Rawson's interests.

FARMERS in discussion often find numerous points of disagreement of opinion. But they seem quite unanimous in the statement of the lack of much profit in the operations of the past season. Dairy products, vegetables, hay, apples, the leading staples of New England farming, have all ruled extremely low. Even the milk market, which is usually a mainstay as a producer of tolerably good cash returns, has been in a more unsatisfactory condition than ever before. The growers of small fruit, cranberries excepted, seem to have done as well as any class, but even among these exists much complaint of low prices. Certainly the farmers seem free from the dangers of sudden wealth, so far as concerns the profits of this year's operations, and there are many who have felt obliged to draw upon the savings of better times in order to meet their expenses. It is commonly supposed that better times are just ahead, and it is to be hoped that this is so. Low prices for some of the crops are to be expected every year and can be endured. Low prices for all of the crops are to be expected every year and can be endured. Low prices for all of the crops are to be expected every year and can be endured.

STATE OF OHIO, CITY OF TOLEDO, ss.  
I, FRANK J. CHENEY, make oath that I am the senior partner of the firm of F. J. CHENEY & CO., doing business in the City of Toledo, County and State aforesaid, and that said firm will pay the sum of ONE HUNDRED DOLLARS for each and every case of CATARRH that cannot be cured by the use of H. H. CATARRH CURE.  
Sworn to before me and subscribed in my presence, this 6th day of December, A.D. 1896.  
A. W. GLEASON,  
Notary Public.  
Hall's Catarrh Cure is taken internally and acts directly on the blood and mucous surfaces of the system. Send for testimonials, free.  
J. CHENEY & CO., Toledo, O.  
Sold by Druggists, etc.

TOPICS OF THE WEEK.

Wednesday was the anniversary of the famous Boston tea party. The supposed Indians who spilled the tea included some of the prominent men of the city. The site of the episode is now filled in and occupied by business blocks. The anniversary was celebrated in the Old South Meeting House with patriotic addresses and chorus singing. In this connection it is of interest to note that a meeting was held at Cork, Ireland, Sunday, to protest against the excessive taxation imposed on Ireland by the British Government as compared with the taxation in England, Scotland and Wales. Lord Castletown of Upper Ossory said that he hoped history might not repeat itself, and the people of Cork follow the example set by Boston in 1773, when indignant residents of that place threw a quantity of tea into the harbor as a protest against the tax of six cents per pound imposed on that article by the British parliament. The expression called forth cheers from the audience.

Prof. S. P. Langley's invention, the aerodrome, has again demonstrated, to the satisfaction of its inventor, its ability to fly. On Nov. 28 the machine, launched from a specially constructed stage, flew 1200 yards in a horizontal direction, and when its power was exhausted, gracefully dropped. The machine is almost entirely made of steel, and contains a peculiar steam engine of rather more than one horse-power. During the last trial the engine generated sufficient power to turn the propeller something more than a thousand revolutions per minute. The weight of the machine itself is thirty pounds, and the boiler carries two pounds of water. The movable parts of the machine weigh tw to six ounces. The fuel employed is gasoline, converted into gas before use. Accounts of a wonderful California flying-machine recently appeared in the newspapers, but nothing has been heard of it since.

The work of dredging the Concord river, which was completed about a year ago, seems to have produced results which tend to realize the hopes of the farmers and land owners who favored the undertaking. Notwithstanding the heavy rainfall this autumn, the waters on the meadows is recorded six inches lower than it was before the work of dredging, and there is reason to hope that they will soon resume their original and easily workable condition. If these results prove lasting, similar work may be attempted with other sluggish rivers of Eastern New England.

Schemes for reaching the North Pole are numerous and varied, ranging from a submarine boat to a balloon. But the latest plan is that of an English inventor who is building a vessel which may be termed a combination iron-clad and ice-cutter. The deck covering is of steel, studded with heavy rivets, the whole specially drawn and welded with the idea of withstanding extreme temperatures. At the apex of the bow is a curious screw, not unlike a series of circular saws. This ice destroyer, for that is what it really is, constitutes the means for forcing a passage through ice floes. As the ship lies in the water, this screw saw is observed as projecting several feet, and partially out of the water. In appearance this contrivance resembles more than anything else a huge screw. It has teeth like a saw cut in the edges of its thread. The shaft, or center of this screw, is a massive affair of steel, pointed at one end so that it may be operated as a ram.

A high degree of popular interest centres in the trial now going on in Boston of Mate Thomas Bram of the Barkentine Herbert Fuller, for the murder of Captain Nash on the high seas on the night of July 14th of the present year. It will be remembered that the crimes included the death of the Captain, his wife and the second mate of the vessel, but the trial is for the murder of the Captain only. The deed was committed in absolute, but suspicion rested upon Bram and a seaman named Brown. It has since been concluded that Brown could not have committed the crime, and the attempt is now being made to fix the responsibility upon Bram, against whom there is much evidence of a circumstantial nature. The prosecution is conducted by District Attorney Hoar.

A REMARKABLE feature of last Saturday's Farmers' Meeting was the number of women who attended. Part of them doubtless came from curiosity merely, but there is reason to believe that some were present to consult with the essayist, and to investigate the possibilities of agriculture for women. There are in the community numbers of eager, enterprising women who long to get away from nerve-wearing pursuits and noisy city life into the quiet and independence of a small farm, connected with fruit growing and poultry raising, or some of the other lighter branches of agriculture. Such a life is very attractive to many women, and would prove healthful and in many ways desirable. It is therefore to be regretted that so few instances are to be found of the serious choice of agriculture as a woman's occupation. Perhaps only comparatively few of the most business-like can obtain their entire living from the soil, but there are certainly very many women who could profitably and with pleasure conduct a little country home as an adjunct to teaching or literary work, or clerking in the city. If women with rural tastes and a little capital would begin in this way, some would doubtless find the agricultural venture sufficiently profitable to give it their entire attention.

WHEN prices are low farmers should strive the harder to produce most of the food supplies on the farm.

New England Agriculture.

TRUE SPIRIT OF THE FARMER AND REQUIREMENTS FOR SUCCESS.  
Extract from address by George W. Atherton, LL.D., President of Pennsylvania State College, at Greenfield, Dec. 2, 1896.

SOME ELEMENTS OF SUCCESS.  
There is no formula for making every man successful in any calling. There is nowhere a perpetual insurance policy against failure. The farmer must take the same chances as other men. Carefulness, intelligence, frugality and thrift will, in the absence of special calamity or disaster, invariably win success. Negligence, ignorance, wastefulness and laziness won't. In the perpetual shiftings of modern industry the farmer has one advantage of which he can never be deprived. All improvements in machinery operate principally to reduce the margin between the cost of producing the raw material and the cost of converting it into usable commodities. All increased facilities for transportation reduce the margin between the cost of producing raw material and other commodities and their selling price to consumers in the market. The farmer secures the benefit of both of these reductions in the diminished cost of every article which he purchases; but the cost of the raw material which he produces is less subject than the finished product to variation from artificial causes, for the reason that human labor enters in larger proportions into the former than into the latter. In other words, the farmer will, in the long run, secure a larger and safer (that is, less variable) return for his product than any other producer, and there is always a market for good things.

DISADVANTAGES.  
On the other hand, the farmer is at one disadvantage, which, in the very nature of things, he can never fully overcome: he is obliged to plan his expenditure and his income largely with reference to the operations of an entire year, as far as they relate to the cultivation of staple crops. His investment, so to speak, is made in the spring; his returns cannot be gathered until autumn; and, in the meantime, his best calculations and most wisely directed energies may fail of their expected reward through variations in world-wide conditions respecting which he can have neither foreknowledge nor control, while other producers can, in a measure, adapt their operations to conditions as they change from day to day or month to month.

SPECIAL PRODUCTS.  
But, as has been already pointed out, while the New England farmer can no longer reckon himself as an equally favored producer of those staples which are subject to world-wide competition, he has exceptional local advantages of his own as the near neighbor of great industrial centers. He can produce apples of a quality and flavor not surpassed if equalled anywhere in the world, for the best of which there is always a demand at home and increasing demand abroad. He can produce poultry and dairy products for which there is a market the year round. He can by constant replanting and care keep up the standard of his orchards. He can raise an abundance of marketable hay. He can, with sure though slow profit, reforest his woodlands and waste places with valuable kinds of timber, instead of leaving them to the chance of wild birch and brambles. In very many localities, he can, in addition to these, supply towns and cities and summer resorts with small fruits, flowers and vegetables according to the season. He can, it is to be hoped, under changes of legislation once more raise wool at a profit and exclude the direct underselling of neighbors who are ready to make use of our markets but unwilling to share in paying our taxes.

A GOOD HOME, AT LEAST.  
And while the returns for his laborious and exacting industry will not, in single instances, be so large and brilliant as those which come in exceptional cases to men engaged in other pursuits, I firmly believe that there is no other occupation in which a man possessing the qualities and exercising the virtues which I have named can, with an equal amount of capital, secure, on the average, so comfortable and happy a home for himself and his family, give his sons and daughters so good a start in life with a sound constitution and a good education, make for himself so honorable a place in the respect and confidence of his fellowmen, and complete so fully that measure of service which every man owes to the public as neighbor, citizen and patriot.

Items of Farm News.  
Corn is being contracted to feeders in Kansas at from twelve to eighteen cents per bushel, with an average of fifteen to sixteen cents in the cattle feeding countries. It is estimated that forty per cent of the crop will be sold at these prices before January. The number of cattle to be finished is about the same as in 1895.

A glut of apples is reported in many southern towns and cities. Northern apples have been rushed forward in very large quantities, with the result of overstocking the market.

The latest advices from Argentina are to the effect that the exportable surplus of wheat will not be over 20,000,000 bushels, where from 30,000,000 to 35,000,000 were anticipated. The crop has been damaged by insects and unfavorable weather.

Milk Monopoly.

FARMERS READY TO RESIST N. J. BACHELDER ON THE SURPLUS.

The milk market is attracting unusual notice this year on account of the low prices and heavy deductions for surplus. Five hundred milkmen met in Worcester, Monday, and discussed the matter quite thoroughly. A committee presented a statement which was adopted. Among the objects set forth in this statement are the co-operation with the buyers in the fixing of the price of milk, the restriction of the further extension of railroad milk routes by the contractors, the mitigation of the evils of the milk surplus, the arrangement for the better distribution of milk and the fair dealing of contractors with all producers.

Another attempt will be made to secure better prices and more favorable conditions. In similar attempts made previously the difficulty has been to secure united and determined action from the producers. The above meeting was the result of an attempt to supersede the old Milk Producers' Union, with which many of the farmers were dissatisfied. The Union, however, will hold its annual meeting in Boston, January 7, and will attempt "a thorough and permanent organization at each shipping point to look after the milk producers' interests."

Here is what Master N. J. Bachelder of the New Hampshire Grange has said in his address given last week concerning the MILK SURPLUS.

The milk trade of Boston is practically controlled by three men. The men buy the milk of the producer at a stipulated price with the proviso that in case the market does not require all that is sent for use as milk, the producer shall accept for three per cent or less of the milk sent what it is worth made into butter when the surplus exceeds a certain amount. The price of milk is fixed for six months in advance, and is for milk delivered in Boston from which seven cents per can is deducted for freight within twenty-five miles of the city and one cent additional for each twenty-five miles distance beyond the first.

There is a widespread and almost universal dissatisfaction among the milk producers of the state in regard to the deductions for surplus, which in some instances have exceeded two cents per can on the milk sent.

It is also claimed that the parties purchasing the milk are constantly extending their routes and thereby creating a surplus which is charged back to the producers. This is a matter worthy of investigation, and there should be a general attendance at the annual meeting of the Milk Producers' Union to be held in Boston January 7.

There is a general opinion that the margin between the price of two and one-half cents a quart paid by the contractor and seven cents a quart paid by the consumer within one hundred miles of the producer is more than ought to exist. It is a wider margin than exists in the sale of any other product.

As the contractors have entered into a co-operative arrangement with the producers in the matter of surplus, it would be proper for the producers to insist upon knowing what it costs to freight and deliver a quart of milk to the customer. The producers should be prepared at this meeting to show what it has cost to produce a quart of milk, and if in this co-operative arrangement they are not getting their share of the proceeds, they should not only request a readjustment of prices, but should demand it, and take vigorous steps to secure it.

It may be necessary to withhold the milk while these matters can be equitably adjusted if not found to be equitable at ready. If there is to be no fixed price paid for milk, the producer should share in the profits as well as bear the losses.

This matter should be investigated and there should be a thorough understanding in regard to the cost of producing milk and the cost of selling it.

Occupation of Agricultural Graduates.

In answer to questions as to the occupation of the State Agricultural College graduates, President Goodell states that the graduates number 1096. Of these, 175 are farmers, 42 market gardeners, 23 specialists in agriculture, 19 are connected with experiment stations, 53 are teaching, 11 are in the fertilizer business, while others are divided among various occupations; some of them more or less in the agricultural line and others wholly distinct.

There are doctors, lawyers, journalists, clergymen, scientists, etc. The course is very thorough and evidently affords a good training for a variety of pursuits. A graduate of some years' standing recently stated that from his observation he considered the agricultural graduates' chances in life fully equal to those of graduates of any other college or institution.

Christmas Goods  
Will be found in great variety at JOHN P. LOVELL ARMS CO., 147 Washington Street. All kinds and makes of skates will be found there at prices to suit every one, sporting goods of every description and a full stock of cutlery. A look in their windows shows the variety of their goods, and one will not need to go out of their store before supplying the whole family with Christmas gifts. Read their card in this issue. The store is very conveniently located and is easily reached from all parts of the city.

Read and Run.

West Dedham citizens favor a separate township.  
A better grain business is expected by Western roads.

An old Sioux Indian cave has been discovered at Lamolite, Minn.

A boy in Lawrence may die from injuries received in a football game.

The curfew ordinance of Omaha, Neb., has been declared unconstitutional.

Claretta Nora Avery, the eleven-year-old colored girl evangelist, is in Boston.

Ten million tons of iron have been taken out of Lake Superior mines this year.

Five homicides have been committed in Chicago within a period of twenty-four hours.

A reduction of railroad freight rates has been made in favor of Maine potato farmers.

The trial of Mate Bram for alleged murders on the high seas began Monday.

A joint resolution recognizing the independence of Cuba has been introduced in Congress.

The famous "Tomboy" gold mine near Telluride, Cal., has been sold to the Rothschilds for \$2,000,000.

The New York police have begun a vigorous war on the tramps and beggars which infest the metropolis.

Robert C. Clark, of Chicago, Ill., a wealthy miner, fell down a shaft at St. Elmo, Col., and was killed.

Apparently without motive, Isom Vaughn, of California, Mo., murdered his aunt, Mrs. William Birdsong.

A North Carolina posse was trapped by desperadoes in Graham County, Tenn., and one of the officers killed.

William Lyman, of Middlefield, Conn., the inventor of the Lyman gun rifle, is dying of pneumonia in New York City.

A proposition to reorganize forty counties in Western Kansas into four large ones is being agitated in that state.

The Independence Club of Canada, formed for the purpose of securing Dominion independence, is growing in membership.

William Steinway, who died recently in New York city, left an estate worth \$2,500,000, and made provision for many charities.

Architect Le Blanc, of New York city, starved himself into a state of insanity in order to save the food for his invalid wife.

Frank B. Amyx, aged forty, a telegraph operator, committed suicide at Westfield three weeks ago. The body was found yesterday.

A noted gang of bandits, who have been operating along the line of the Cherokee Nation, in the Indian Territory, has been captured.

R. W. Stone, claiming to be the son of a New York broker, had his leg cut off while stealing a ride on a train near Deland Junction, Fla.

George Thomas, a merchant of Grand Junction, Col., after suffering from nosebleed for three weeks and losing eighty pounds in weight, has died.

Minister Cartwright, of Canada, will soon confer with President-elect McKinley with a view of urging commercial reciprocity with the United States.

If not above being taught by a man, take this good advice. Try *Dobbin's Electric Soap* next Monday. It won't cost much, and you will then know for yourself just how good it is. Be sure to get no imitation. There are lots of them.

Nearly one hundred young men in Haverhill want to enlist in the Cuban cause. Boston representatives of Cuban junta enrolled one hundred and fifty men for the insurgent army Monday.

Fred E. Holmes, the postmaster at Canton who was arrested Saturday on the charge of appropriating \$1101.53 of Government funds to his own use, says in defense that "whatever shortage existed at the time the inspector examined the post office accounts was adjusted before that official left the Canton office," and he strenuously denies any intention of wrong doing in his management of the post office.

Congress is busy. Senator Peffer has a scheme for a monetary commission—Senator Call introduced a joint resolution demanding the release of American citizens imprisoned in Cuba and denounces the alleged murder of Maceo—Senator Allen defends Nebraska and incidentally attacks Senator Hoar—The Christmas recess is to be from December 22 to January 5—An International Monetary Committee has met.—A committee is hard at work preparing a new tariff bill.

Mass. Horticultural Society.

A business meeting of the Mass. Horticultural Society was held last Saturday forenoon. Reports were read from the various committees. There was also a small exhibition at the Hall.

James Conley exhibited a large and handsome basket of camellias, orchids, acacia, Stenocarpus ferns, etc. Jackson Dawson brought from the Arnold Arboretum finely fruited specimens of *Flexuicollis* (black alder) and a yellow fruited variety; also I. Lavigate and I. Sieboldii, the last from Japan. Warren Heustis & Son exhibited celery.

Household Gift Books.

Chapters from a Life.

By ELIZABETH STUART PHELPS, author of "A Singular Life," "The Gates Ajar," etc. With 24 portraits and other illustrations. 12 mo., \$1.00.

One of the most interesting of all the books Miss Phelps has written.

Marm Lisa.

A charming story by KATE DOUGLAS WIGGIN, author of the "Birds' Christmas Carol," etc., \$1.00.

The Country of the Pointed Firs.

The most delightful of all the books of New England life and character, by SARAH ORNE JEWETT, author of "The Life of Nancy," "A White Heron," etc. \$1.25.

Three Little Daughters of the Revolution.

Three capital stories, by NORA PERRY. With illustrations. Square 12 mo., tastefully bound, 75 cents.

A Little Girl of Long Ago.

By ELIZA ORNE WHITE, author of "Winter-brother," etc. A charming companion volume to Miss White's "When Molly was Six." With illustrations. Square 12 mo. \$1.00.

Friendly Letters to Girl Friends.

A wise and most helpful book by Mrs. A. D. T. WHITNEY, author of "Fifth Grady's Girlhood," etc. 16 mo., \$1.25.

The Supply at St. Agatha's.

By ELIZABETH STUART PHELPS. With illustrations. Square 12mo, gilt top, \$1.00.

A Singular Life.

By ELIZABETH STUART PHELPS. Thirty-fourth thousand. \$1.25.

"A great temperance story, a great love story, a great story in every way."

Sold by Booksellers. Sent postpaid, by HOUGHTON, MIFFLIN & CO., Boston.

Literary Notes.

The December number of the DELINEATOR is called the Christmas number, and old Santa Claus will hardly find in his budget a more welcome gift for women. It answers the annually recurring plaint as to the difficulty of selecting handsome and appropriate Christmas gifts for men with an article on "Men's and Boys' Gifts for Christmas," and "Christmas for Children." Christmas, the famous Southern novelist, contributes a dramatic story of an unhappy lover's Christmas gift, and Lucia M. Robbins tells how a group of bright Southern children celebrated "Christmas on the Six." The Christmas dinner receives due attention in the Cookery article, and Gifts for the Season are a new kind of Christmas tree are described in Mrs. Witherspoon's Christmas Tea-Table. The relationship of Mother and Daughter in American homes is interestingly discussed by Mary Cadwalder Jones.

"A Mother Good-Bye Party," by Maria Glendon, will prove helpful to those seeking a new form of entertainment for children. Women who embroider will turn eagerly to Emma Haywood's illustrated chapters on Ecclesiastical Vestments and Tea-Table Napery; and of relative interest is a description of the popular Mountmellick Work, by Frances Leeds. Maud C. Murray-Miller considers the epoch in a girl's life marked by The Day She is Graduated. Mrs. A. B. Longstreet continues her sketches of women who have achieved remarkable success in business, and there are the usual entertaining pages devoted to Floral Work, New Books, Domestic Science, Knitting, Tatting, Crocheting, etc.—Butterick Publishing Co., 7 to 17 W. Thirtieth street, New York. \$1.00 a year or 15 cents per copy.

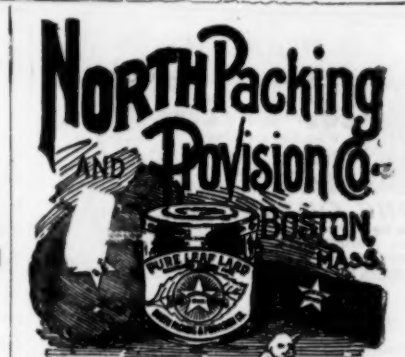
As the Pilgrim fathers found their poet in Longfellow, so have they found their painter in George H. Boughton. "The Pilgrim Exile," "The Two Farewells," and "The Return of the Mayflower" are but representative pictures among many by which Mr. Boughton has made us see the Pilgrims and Puritans through his eyes. This painter of New England Puritanism is made the subject of a most thorough and admirable article by Rev. William Elliot Griffis in the December number of the NEW ENGLAND MAGAZINE. Dr. Griffis adds to the story of his life a most discriminating analysis of his work and genius, and his article, which is enriched by portraits and by many reproductions of Boughton's greater works, will be read with pleasure in all artistic circles and by all to whom our colonial history is dear.—Warren F. Kellogg, 5 Park Square, Boston.

There is a joyous holiday spirit in the December number of the "Christmas Carol," with which it opens, to the "Drawer," with which it ends. "A Middle-English Nativity," by John Corbin, is a study of a medieval mystical play, with illustrations by J. R. Weguelin; and "The Hundred," a short story by Gertrude Hall, is a Christmas tale, with illustrations by W. H. Hyde; while "Sunday Sam's Statue of Limitations," by Henry Gallup Page, concerns an amusing Thanksgiving episode.

Of the making of magazines there still continues to be no end, but no one is likely to overlook the Christmas MCCLURE'S. It presents itself in a special cover; it is decorated with a line drawing by Henry McCarter in interpretation of a well-known painting of Botticelli's, and is richly printed in colors. There is a Christmas poem by Mrs. Harriet Prescott Spofford; a Christmas dramatic story by Ian MacLaren; a second installment of the Kipling, serial and a Kipling short story; a characteristic humorous story by Frank R. Stockton; the first of Hamlin Garland's papers on Grant; and a clever and graceful story by Henry Seton Merriman. The frontispiece is the earliest known portrait of Grant, lately discovered and never before published; and there is also published for the first time a portrait of Washington painted from life.

Account of Nansen's hardships and discoveries in getting within half a day's railroad journey of the North Pole, by Cyrus C. Adams, the well-known writer on geographical subjects, has fresh and genuine interest. The editor of the magazine gives an account of a journey over the historic highway from Jerusalem to Bethlehem, with some interesting views taken under his personal supervision.

As REPORTED at the Springfield convention, the Grange in Massachusetts and in all New England is in a satisfactory and flourishing condition. Each year the order wins increase of respect and prestige among all classes.



HIGHEST AWARD MEDALS AND DIPLOMAS  
FOR PURE LARD, LARD, HAMS, BACON, DRY, SALTED AND PICKLED MEATS, BARREL, PURE LARD, SAUSAGES.  
FOR SOMETHING EXTRA CHARGE  
TRY THEIR NORTH STAR BRAND  
SURE TO PLEASE.

BOSTON  
Macular Parker Company

BEST CLOTHING FOR MEN  
BEST CLOTHING FOR BOYS  
MADE IN CLEAN WORKSHOPS  
ON THE PREMISES  
Macular Parker Company  
PROVIDENCE

SKATES

All Makes and Prices.  
A full line of Carving Knives, Pocket Cutlery, Razors, Air Guns, Dog Collars, Dog Harnesses, Dog Bread, Boxing Gloves, Fencing Foils, Field Glasses, Air Pistols, etc., Gymnasium Goods, Leather Jackets, Opera Glasses, Sterling Silver Pocket Knives.

OPEN SATURDAY EVENING.  
JOHN P. LOVELL ARMS CO.,  
147 Washington St.,  
COR. BRATTLE.

COLD STORAGE  
FOR FARMERS

Will Be Discussed at the  
Mass. Ploughman  
Farmers' Meeting  
Saturday, December 26, 1896.

See announcement in editorial column.

Are Farmers Honest?

State Master E. D. Howe seemed rather severe upon farmers in his Worcester address. In the following extract he had evidently in mind a few exceptional cases. He says, referring to the Grange co-operative insurance scheme:

"Either farmers as a class are very ignorant of business principles, or else their standards of business honesty are very low. What other conclusion can be drawn when a man signs a written agreement with his fellow-men to mutually insure each other's property, and then, when one of the properties is burned, the other refuses to pay his proportional part because it is going to cost more than expected, but not more than he agreed to pay."

"Even now, those of us who promptly paid our assessments upon the demand of the receiver, are being robbed of an expected rebate by those who are resisting this rightful demand until compelled to pay it by suit in law. We are well aware that these are outspoken words, but we submit, are they not the statement of facts?"

"Until we learn to stick together better than this, we can never hope to cope with the milk problem, or any other problem involving unity of action and continuity of effort."

Unwillingness to co-operate closely for the attainment of a definite end has always been a notable trait of farmers, and is doubtless the outcome of their independence of character carried to an extreme in some instances. But so far as the payment of just claims is concerned, it is believed that the number who would attempt evasion are fewer in proportion than in any other class. Sterling honesty is one of the American farmer's most substantial claims to respect.

Catarrh is a constitutional disease and requires a constitutional remedy like Hood's Sarsaparilla, which purifies the blood.

The Dr. Laval Separator Company have removed their western offices, stores and shops from Elgin, Ill., where they have been located for some time, and gradually increased in size as the demands of the business required, to new and more advantageously located quarters in Chicago.

MARRIAGES.

CLARK-JAQUES-At Medway, Dec. 8, Asa I. Clark of Medway and Phoebe G. Jaques of Pawtucket, R.I.

FULLER-HOLMES-At Aquaria, R.I., Dec. 1, H. Franklin Fuller, of Dedham and Grace L. Holmes of Aquaria.

CURRIER-BAROCK-At No. Woburn, Dec. 2, Nathaniel Currier of West Somerville and Mary Belle Barock of No. Woburn.

OSGOOD-PITMAN-At Salem, Dec. 9, Robert Ward Osgood and Laura Pitman.

DEATHS.

JOHNSON-At Wakefield, Dec. 3, Hugh Johnson, 84 yrs., 10 mos.

ORMOND-At Swampscott, Dec. 8, Sarah A. Ormond, 55 yrs.

FLUMER-At Lexington, Dec. 4, William Plummer, 73 yrs.

REED-At Whitman, Dec. 4, Lurana Howland Reed, 77 yrs.

SHEPHERD-At Worcester, Dec. 8, Sophia Shepherd, 82 yrs.

SEAY-At Rutland, Vt., Dec. 3, Emily Seay.

CLARK-At Claremont, N.H., Nov. 28, John Tyler, 78 yrs.

MARRIAGES.	
BOSTON LIVE	
Cattle Lower by 1-1/2	
Hogs Unchanged	
Calves - Milk Cows	
Ket Shows Fair Dis	
Reported for	
Week ending	
Amount of Stock	
Cattle, 4,531	
Last week, 2,454	



## MARKETS.

## BOSTON LIVE STOCK MARKET.

Cattle Lower by 1-4¢ to 3¢—Sheep Firm—Hogs Unchanged—Prices Sustained on Calves—Milk Cows Steady—Horse Market Shows Fair Disposition.

Reported for Mass. Ploughman.

Week ending Dec. 18, 1896.

Amount of Stock at Market.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

CATTLE AND SHEEP FROM SEVERAL STATES.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

CATTLE AND SHEEP BY RAILROADS, ETC.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

Values on Northern Cattle, etc.

Beef—Per hundred pounds, first quality, \$4.50; second quality, \$4.25; third quality, \$3.75; fourth quality, \$3.50; fifth quality, \$3.25; sixth quality, \$3.00; seventh quality, \$2.75; eighth quality, \$2.50; ninth quality, \$2.25; tenth quality, \$2.00.

Cows and Young Calves—Fair quality, \$2.50; extra, \$2.75; first quality, \$3.00; second quality, \$2.75; third quality, \$2.50; fourth quality, \$2.25; fifth quality, \$2.00; sixth quality, \$1.75; seventh quality, \$1.50; eighth quality, \$1.25; ninth quality, \$1.00; tenth quality, \$0.75.

Sheep—Per hundred pounds, first quality, \$2.50; second quality, \$2.25; third quality, \$2.00; fourth quality, \$1.75; fifth quality, \$1.50; sixth quality, \$1.25; seventh quality, \$1.00; eighth quality, \$0.75; ninth quality, \$0.50; tenth quality, \$0.25.

Hogs—Per hundred pounds, first quality, \$3.50; second quality, \$3.25; third quality, \$3.00; fourth quality, \$2.75; fifth quality, \$2.50; sixth quality, \$2.25; seventh quality, \$2.00; eighth quality, \$1.75; ninth quality, \$1.50; tenth quality, \$1.25.

Veals—Per hundred pounds, first quality, \$2.50; second quality, \$2.25; third quality, \$2.00; fourth quality, \$1.75; fifth quality, \$1.50; sixth quality, \$1.25; seventh quality, \$1.00; eighth quality, \$0.75; ninth quality, \$0.50; tenth quality, \$0.25.

Arrivals at the Market.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

General Live Stock Notes.

Cattle—The market for cattle is generally steady, with a slight decline in prices for some grades. The demand for beef cattle is strong, and prices are well sustained. The market for sheep is also steady, with a slight decline in prices for some grades. The demand for wool is strong, and prices are well sustained. The market for hogs is steady, with a slight decline in prices for some grades. The demand for pork is strong, and prices are well sustained. The market for veals is steady, with a slight decline in prices for some grades. The demand for veal is strong, and prices are well sustained.

At Brighton.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Watertown.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At New Bedford.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Fall River.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Taunton.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Uxbridge.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Needham.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Cohasset.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Scituate.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Bourne.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

At Sandwich.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

## MASSACHUSETTS PLOUGHMAN BOSTON, MASS., SATURDAY, DECEMBER 19, 1896.

## BOSTON LIVE STOCK MARKET.

Cattle Lower by 1-4¢ to 3¢—Sheep Firm—Hogs Unchanged—Prices Sustained on Calves—Milk Cows Steady—Horse Market Shows Fair Disposition.

Reported for Mass. Ploughman.

Week ending Dec. 18, 1896.

Amount of Stock at Market.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

CATTLE AND SHEEP FROM SEVERAL STATES.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

CATTLE AND SHEEP BY RAILROADS, ETC.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

Values on Northern Cattle, etc.

Beef—Per hundred pounds, first quality, \$4.50; second quality, \$4.25; third quality, \$3.75; fourth quality, \$3.50; fifth quality, \$3.25; sixth quality, \$3.00; seventh quality, \$2.75; eighth quality, \$2.50; ninth quality, \$2.25; tenth quality, \$2.00.

Cows and Young Calves—Fair quality, \$2.50; extra, \$2.75; first quality, \$3.00; second quality, \$2.75; third quality, \$2.50; fourth quality, \$2.25; fifth quality, \$2.00; sixth quality, \$1.75; seventh quality, \$1.50; eighth quality, \$1.25; ninth quality, \$1.00; tenth quality, \$0.75.

Sheep—Per hundred pounds, first quality, \$2.50; second quality, \$2.25; third quality, \$2.00; fourth quality, \$1.75; fifth quality, \$1.50; sixth quality, \$1.25; seventh quality, \$1.00; eighth quality, \$0.75; ninth quality, \$0.50; tenth quality, \$0.25.

Hogs—Per hundred pounds, first quality, \$3.50; second quality, \$3.25; third quality, \$3.00; fourth quality, \$2.75; fifth quality, \$2.50; sixth quality, \$2.25; seventh quality, \$2.00; eighth quality, \$1.75; ninth quality, \$1.50; tenth quality, \$1.25.

Veals—Per hundred pounds, first quality, \$2.50; second quality, \$2.25; third quality, \$2.00; fourth quality, \$1.75; fifth quality, \$1.50; sixth quality, \$1.25; seventh quality, \$1.00; eighth quality, \$0.75; ninth quality, \$0.50; tenth quality, \$0.25.

Arrivals at the Market.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230

General Live Stock Notes.

Cattle—The market for cattle is generally steady, with a slight decline in prices for some grades. The demand for beef cattle is strong, and prices are well sustained. The market for sheep is also steady, with a slight decline in prices for some grades. The demand for wool is strong, and prices are well sustained. The market for hogs is steady, with a slight decline in prices for some grades. The demand for pork is strong, and prices are well sustained. The market for veals is steady, with a slight decline in prices for some grades. The demand for veal is strong, and prices are well sustained.

At Brighton.

Cattle	Sheep	Hogs	Veals
4,531	8,222	62	44,203
1,230	1,230	1,230	1,230
1,230	1,230	1,230	1,230
1,230	1,230	1,230	



## THE HOUSEHOLD.

## RED RIDING HOOD.

On the wide lawn the snow lay deep,  
Ridged o'er with many a drifted heap.  
The wind that through the pine trees sang  
The naked elm and the bare, bare bough.  
While, through the window, frosty stars  
Against the sunset purple barred,  
We saw the snow on the roof lay,  
The hawk's gray flock along the sky,  
The crested blue jays, flitting swift,  
The squirrel poised on the drift,  
Erect, alert, his broad gray tail  
Set to the north wind like a sail.  
It came to pass, our little lass  
With flattered face against the glass,  
And eyes in which the tender dew  
Of pity shone, stood gazing through  
The narrow space her rosy lips  
Had melted from the frost's eclipse.  
"Oh, see," she cried, "the poor blue jays!  
What is it that the black crow says?  
The squirrel lifts his little legs  
Because he has no hands, no wings,  
He's asking for my nuts, I know;  
May I not feed them on the snow?"

Half lost within her boots, her head  
Warm-sheltered in her hood of red,  
Her plaid skirt closed about her drawn,  
She floundered down the wintry lawn.  
Now struggling through the misty veil  
Blown round her by the shrieking gale;  
Now sinking in a drift of snow,  
Her scarlet hood could scarcely show  
Its dash of color in the snow.

She dropped for bird and beast forlorn  
Her little store of nuts and corn.  
And thus her timid guests besought:  
"Come, squirrel, from your hollow oak—  
Come, black crow—come, poor blue jay  
Before your supper's blown away!  
Don't be afraid, we all are good,  
And I'm mamma's Red Riding Hood."  
—J. G. Whittier.

## THE CHILDREN'S CHRISTMAS MONEY.

It is often a hard task for the children to earn the money they want to use in buying Christmas gifts, but one family has solved the problem in a most satisfactory manner.

They live on a farm, a few miles from a city, and, consequently, their wares must be something that can find a ready sale among city people. There are three children in the family, one boy and two girls, their ages being ten, twelve and fifteen, the boy being the youngest. His work through the spring and early summer was collecting mushrooms in the fields and pastures. There are several varieties which he collected separately, and obtained a good price for them. At first he only sold them to hotels and restaurants, but when it became known that he had them, their market was made, and private families ordered them ahead, often more than he could obtain. He intends raising them in a barn-cellar next year, as well as gathering them in the fields.

The younger girl goes to the woods and digs ferns, bringing each root in a ball of its own favor leaf-mold. These lovely ferns are in demand in the city, and good prices can be obtained for them. Several dozen are often dug before being ordered, and she plants them in shallow, wooden boxes, where they grow until sold. She carries them to her customers in the boxes, and brings them home empty ready for another supply. She sets the ferns out for her customers without extra charge, and, by doing so, often makes a success of the planting when otherwise it might be a failure. The child being among them so much, knows better than any one else the way they should be planted, the proper soil and location.

The older girl makes cottage or Dutch cheese, and has had good success with it. She uses either sour or buttermilk for the purpose, and, instead of putting it on the market flat and tasteless, with simply the curd and a little salt, she seasons it nicely with butter and sweet cream. This gives her the advantage over others, and her cheese is always in demand. These young people do not have much trouble in working up a trade, as one person tells another and so on, so that their goods sell themselves.

It is harder for city children to earn money, but one little twelve-year-old girl has succeeded in earning several dollars by making doll hats and bonnets. The hats are made from felt pressed into the proper shape, trimmed with odds and ends of ribbon, tiny flowers and feathers, for winter use, or from straw sewed, pressed, trimmed with flowers, lace or ribbon for summer wear.

I must explain her way of pressing the felt into the desired shape, as some other little girls may like to make some. She takes a piece of felt and cuts it round, making it a little larger than the hat needs to be when completed, as the crown will take up some of the size. The centre of the felt is wet, and is placed over a form that will make it the proper size and shape. It is then pressed into perfect shape, with the fingers (which is easy when the material is wet) and then a warm flatiron is used to dry it. Pressing, when wet, will stiffen the crown so it always keeps its shape. The size depends on the doll it is to be used for, and the little maiden uses anything from a thimble to a tea-cup to press the crown on. For a Tam-o'-Shanter a separate crown is made and sewed on. When it seems necessary to stiffen either felt or straw hats, a wash of thin glue water is used on the wrong side.

Friends keep the child supplied with scraps of silk, felt, ribbon, fancy straw and flowers, so that her stock in trade has cost her nothing. She uses fine wire for the edge of straw hats, and trims the loops and bows of ribbon, and displays much taste in her work. The prices range from three to fifteen cents, according to size and quality of

the hats, and her reputation as a milliner is now made, so that the children come from far and near to buy her wares.

A little cousin in California, where English walnuts grow, formed a plan for earning money, and succeeded. She selects the most perfect nuts, cracks them with a nutcracker, removes the kernel. When several are ready she pours partly melted beeswax in the halves, presses two halves together, leaving a small crack at one end. They are intended for use in waxing a thread, and the crack is left in order to reach the wax. When the shells are being filled, a loop of baby ribbon is placed in the top where it adheres to the wax, and is used to hold it by. Afterwards the shells are painted with gold, silver or bronze paint, and she sells them to tourists who wish to carry home souvenirs of the place.

It gives the children confidence in their own ability as well as the comfort of buying something with their own money.—Household.

## A HARD-TIMES DIET.

"I wish, we could have beefsteak, and oysters, and canned salmon, and potted broths of all sorts," said Mrs. Meader to Mrs. Coombs, whiningly, "potted things are so much better and appetizing than what you make yourself. Times are so hard it seems as if Reuben can't get much price for what he carries to market, and half the time he brings back almost the whole lot. Oh, dear me, I shall be glad when the country gets right again, some how, only for the sake of us women, who must cook through it all without half enough to do with."

Mrs. Meader stood at the kitchen table paring potatoes, while her neighbor, "dropped in for a moment," was sitting in the kitchen rocker, her sun-bonnet in her hand. Mrs. Meader was of the whining sort, who never did see much sunshine on the brightest day. It was as natural for her to "wish" as to breathe, while Mrs. Coombs was all cheer and hope. She was satisfied with almost anything, and managed to make sunshine if none were to be had otherwise. In fact, her profession in life was to make sunshine, and she went to work at this moment, while Mrs. Meader finished her potatoes.

"What splendid potatoes they are this year," remarked Mrs. Coombs. "My husband says there never was a better crop. And the yams are simply all sugar; you can see the syrup all over the outside when you bake them. It actually sizzles on the bottom of the oven."

"But there isn't any market for 'em," replied Mrs. Meader, "and the boys are so tired of potatoes. We have them for breakfast and dinner and supper the whole year, boiled, or baked, or fried. It seems as if I never wanted to see potatoes again, and yet we have to eat them or nothing, or almost nothing."

"You are peeling too many potatoes," ventured Mrs. Coombs. "I have learned to be sparing of anything there is plenty of at our house. And there's always plenty of potatoes, thank heaven. Try putting on a scant plateful, so the boys will be a little hungry for more, and it will act like a charm. If there are too many cooked for dinner, and you want to have them for hash, put them out of sight. The boys will say, 'Ain't there any more potatoes, mother?' You're no idea how human nature is so contrived that it begs for more of what there is only a little of."

"Don't mention hash in this house," said Mrs. Meader, with a nauseous expression of countenance. "We've had hash till it was stacked to dry in the chicken yard, and the chickens won't eat it. The boys say they are so tired of hearing me chop hash. Nothing but corned beef and salt pork to make it of, and the everlasting potatoes. I'd like to have as many dollars as I've peeled potatoes," and Mrs. Meader dumped the beautiful tubers into the kettle.

"How are you going to cook them?" asked her friend.

"Oh, the same old way, of course," was the answer, "just boiled."

"Mash them when they are done," said Mrs. Coombs, "whip them up light with a couple of eggs, a cupful of flour, and a dash of baking powder, and drop them into the bread tin and bake them to a golden brown. The boys will never recognize them. But take care there are not quite enough. I hardly ever serve potatoes just like three times in the week. When I mash them, I press a few of the last ones through the colander all over the platter, heaped high, and that makes a million fat white grubs, so fascinating to the boys. They'll eat twice as many potatoes that way than when just smoothed over the top with a knife. And there's another way I serve mashed potatoes, just to amuse the boys, you know. After they are whipped up nice and firm I mold them into a house, or a man, or a horse, or a great snake, with my hands; it's easy and nice work, just like play for me; when they are molded I set them in the oven, and it gives the roof, or the crown of the head, or the horse's mane, or the snake's back just a different tint, giving emphasis to those parts, you know, and you'd be surprised to see the fun there is in dissecting the things. If I'm not too tired I cut the potatoes into dice before they are baked, or into any forms I think of, chickens or animals. Potatoes are so plenty, you know, no market for them, and the chips are just fed to the cows. We don't call it waste. I put wooden toothpicks in for leg-sometimes, and the potatoes look so cute all over the platter, like a real menagerie. I scoop out the potatoes, too, and fill with stuffing of

bread crumbs or hash seasoned with curry powder. Curry powder is such a handy thing to have in the house. A bottleful, worth a few cents, will last a year, with just a dash for flavor, either in hash or soup. I can't begin to tell you all the ways I cook potatoes, and I am thankful every day that we farmers have potatoes to fall back on. And we have more butter to use in dull times, too. And eggs don't bring much price in the market, but they are so good in the pantry. With a basket of eggs, some butter, some salt pork, and corned beef, and corn meal, with a little sugar or molasses, a farmer's wife can bid defiance to hard times. And there are all the rest of the vegetables we have, and the poultry. A farmer's life is the life for me. There is always a home market for it all, if you take my advice and not cook too much of anything. Be sure there is never any left on the table. It is a fault with us farmers' wives; we cook too much of everything. There being a good deal, of course we don't think. Just think of the cabbage heaped up on a platter. No wonder the boys get tired of the sight of it; but put a little on the table, just enough to touch the appetite. It is the secret of a hard-times diet, and a secret other folks besides farmers' wives ought to know. If there is enough of any one thing, though ever so common, be sure to keep the folks at home from suspecting it. 'Be sparing,' is my motto. It is the best sauce."

"It sounds all right while you are here," Mrs. Meader said, "but there are the beans, the brown beans—'hog beans,' we call them. We've even got to eat them this winter, Reuben says. Eat brown beans that you give to hogs and sheep! I never thought to come to that."

Mrs. Coombs laughed. "Did you know," she said, "that those are the best beans in the market? I know folks in the city who buy them in preference to the others. And the price is about half as much. Boil them in one water half an hour. Then drain and boil a long time in another water till they are soft. Then press through a sieve or colander. Mix the pulp with the rich milk, bring to a boil, add salt and butter, and you have the richest and nicest soup ever saw, just as thick as cream, and exactly the color of chocolate. Don't put too much on the table the first time—well, I needn't say that. There can't be too much of this. And there are the turnips. I slice them thin and fry, for a change, in a golden brown. Then I bake them like a peeled potato. Why, I fairly envy the cow her turnips, only I am so full of this sort of a hard-times diet that I have no room for more. Of all the people in the world, farmers can defy hard times best. Potato pies, and turnip pies, and carrot croquettes, and parsnip lady fingers! Be sure to disguise everything that is common and plenty, and in place of a hard-times diet, with long faces around the margin, we shall have a good-times diet, garnished with merry faces. I must run; I left the sweet potatoes cut in long, thin strips in the oven to bake. When they are done, I shall pile them up like a cob house or a log cabin, and the children will forget there are two tons of them in the cellar."—Table Talk.

## THE HOME CORNER.

## FREE PATTERN.

By special arrangements with the BAZAR GLOVE-FITTING PATTERN CO., we are able to supply our readers with the famous "Glove-Fitting Pattern" at very low cost. It is acknowledged by every one that these patterns are the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below must accompany each order, otherwise the pattern will not be sent.

## MASS. PLOUGHMAN COUPON.

Cut this out, fill in your name, address, number and size of pair desired, and mail it to "THE HOME CORNER, MASS. PLOUGHMAN, BOSTON, MASS."

Name .....

Address .....

No. of Pattern .....

Size .....

Enclose ten cents to pay expenses.

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to all reasonable coatings, the pretty Scotch mixtures now so much worn being particularly serviceable for coats in this style. Broadcloth, serge, tweed, cheviot, camel-hair, bengaline, and moire poplin will develop stylishly, and with trimming of feather, mink, angora, or baby lamb completing a very tasty little garment. A warm interlining will be required when the coat is made from silk or dress cloth. To make this coat for a child of six years will require three and one-eighth yards of forty-four-inch wide material. The pattern, No. 6910, is cut in sizes for children two, four, six and eight years of age, and retails for twenty-five cents. With coupon, ten cents.

Does the Christmas season bring to you much joy this year? Have the past twelve months been full of blessings and happiness? If so, let it run over into the lives of others. Pass it on to those who have had less.

Does the Christmas season find your life full of sorrow, of anxiety, care and foreboding? Yet there is one privilege left; that of putting happiness into other lives. There are many gifts which can be given at Christmas time which cost no money, and are not to be found at the stores—loving deeds of self sacrifice, brave self-forgetfulness and courage. They may not be labelled as Christmas gifts, may not be recognized at all, but they carry more of the spirit of Christmas than do many of the gifts which pass between friends at this season. I like to think that these last days of December see many of just such gifts, inspired by the warmth and friendliness of feeling which the true understanding of Christmas must bring.

To the children, Christmas is hardly complete without a Christmas tree, and the extra work involved is amply paid for by the delight of the little ones. These directions for trimming a Christmas tree from Good Housekeeping will help in this work.

A simple receptacle for the tree is an ordinary wooden water pail in the top of which is fitted the head of a barrel with a hole cut through the centre sufficiently large to admit the tree. The pail should be two-thirds full of sand, and if this is kept well moistened the tree will remain fresh and green, thus avoiding the shedding of needles as well as lessening the danger of fire. In trimming a tree, begin at the top. Popcorn is a popular trimming for a tree, but this is much prettier and more effective when pinned to the tree than when strung as is usually the case. It requires more labor, but the result is very gratifying. Get the white popcorn and several papers of the cheapest pine. Put a pin through each kernel of the popcorn and pin it directly into the tips of each branch and twig of your tree. When finished, your tree will look as though covered with snow, and will present a fine appearance without any further decorations. Cranberries, or colored candies strung are pretty around about the main stalk of the tree its entire length. Now come the ornaments. To begin with you want a pretty top piece. A beautiful ornament should be selected for this conspicuous position, and they can be purchased in various designs with openings at bottom (which the crown can be made to fit) at from ten cents upward. A real pretty one would probably cost from fifty cents to a dollar, but this can be made to last for years with care.

Out of crepe paper and some tinsel a quantity of pretty paper dolls can be made to delight the hearts of the little girls, and perhaps an Indian or a "Li Hung Chang," could be made for their brothers, while pretty boxes filled with candy will be acceptable to all the members of the family, and can all be easily made. English walnuts bronzed in various colors, or covered with gold or silver leaf or even tin foil, look pretty when tied to the tree with ribbons or colored twine. Pretty trinket cases can be made from these nuts which could be placed on the tree and answer as gifts.

Candy canes and baskets, as well as the fancy cornucopias filled with candies, look well and will prove appetizing to the little people when the tree is stripped. Pretty stockings can be made of coarse Brussels net. They are quickly made, as all can be cut out at once and simply put together with a coarse buttonhole stitch all around the edge, with various colored worsteds. A piece of worsted or baby ribbon drawn

around the top acts as draw string. Fill with brightly colored candies and they will make a pretty and inexpensive adornment to your tree. In placing articles upon the tree remember to put the light ornaments nearer the tips of branches and the heavier ones further in.

Small red apples (Christmas apples) add to the beauties of a tree.

After all your ornaments are on the tree to your satisfaction, start at the top and lightly throw over the entire tree several packages of tinsel in the different shades. It can be pulled apart and draped gracefully to cover the entire tree. The tinsel comes in envelopes and can be had in a variety of colorings. Now you are ready for the candles. Fasten them firmly in the holders by dropping a little heated wax from a lighted candle into the holder and then quickly placing the candle over it.

Place the candles on the trees in such a way that they do not bear down the branches unevenly and thus ruin the shape and symmetry of the tree, and be careful to place them so they are free from the tinsel and the flame will not strike any of the ornaments nor the branches. This is very important, as many serious conflagrations have resulted from carelessly trimmed Christmas trees. It is advisable to have a bucket of water and a sponge fastened to a stick of sufficient length to reach to the top of the tree near at hand, in order to extinguish any flame which may arise.

It is best to place your tree in the position it is to occupy before decorating. A corner of the room seems the best adapted for a tree, and then only the three sides need be trimmed. A pretty background can be made of flags, or where the tree stands upon a table, a Swiss scene could be nicely arranged. If the tree is placed in a carpeted room it would be well to previously cover the floor immediately surrounding the tree with white paper or spread a sheet or linen druggert on the floor before putting the tree in position, to catch the needles, as it is difficult to remove them from the carpet.

Although rather of a large piece of work to take up at this late date, yet those who have plenty of time may be glad to duplicate the pretty bedspread described in an exchange. A pale green bedspread was made of coarse white bobbinet trimmed with loosely gathered frill or valance of the same lace, which had been darned in a conventional pattern with coarse green flax. The spread was lined with green silesia, and was made long enough to pass under the pillows, over which it was then brought and tucked under them again. At the place where the centre of each pillow would come was worked in the green flax, in bold outline, the monogram of the owner of the pretty room.

Here are the recipes for the Christmas candy boxes, promised last week. If directions are followed, the results will be very satisfactory.

**Date Candy.**—Four cupfuls of white sugar, one scant cupful of cold water, butter the size of an egg. Boil without stirring until just ready to candy. Have prepared the dates with the stones removed. Place them in rows, a space between each date, on a buttered plate. Pour the hot syrup over them. When nearly cool cut into squares, a date in each. Nuts and raisins and figs may be treated in the same way, and are very good.

**Walnut Candy.**—Two cupfuls of sugar, one-half cupful of milk, one-half cupful of sweet cream. Boil five minutes and beat until stiff. Make into little balls, with one nut in each ball.

**Stuffed Dates.**—Remove the stones from sugar dates and fill the cavities remaining with English walnuts, or other nuts. Roll in powdered sugar.

**Vinegar Candy.**—Put two tablespoonfuls of butter into a kettle and when melted, add two cups sugar and half a cup of vinegar. Stir until the sugar is dissolved and occasionally afterwards. Boil until when, tried in cold water, the mixture becomes brittle. Turn on to a buttered platter to cool. Then pull and treat the same as for molasses candy.—Boston Cooking School Cook Book.

**Peanut Nougat.**—Shells, remove the skins and chop finely one quart of peanuts. Sprinkle over one-fourth teaspoon salt. Put a pound of sugar into a perfectly smooth granite saucepan, place it on the range and stir constantly until it

is melted to a syrup, taking care to keep the sugar from the sides of the pan. Add the nut meat, pour at once into a warm buttered tin, and mark in small squares. If the sugar is not removed from the range as soon as melted, it will quickly caramelize.—Boston Cooking School Cook Book.

**Sultana Caramels.**—Put a quarter of a cupful of butter into a saucepan, and when melted add two cups of sugar, half a cup of milk, and a quarter of a cup of molasses. Heat to the boiling point and boil seven minutes. Add two squares of chocolate and stir until the chocolate is melted, then boil seven minutes longer. Remove from the fire, beat until creamy, add half a cup of English walnut meat or hickory nut meat cut in pieces, and two tablespoonfuls of Sultana raisins, also one teaspoonful of vanilla, and pour at once into a buttered tin. Cool slightly and mark in squares. These are delicious.—Boston Cooking School Cook Book.

**Brown Butties.**—Two cupfuls brown sugar, one-half a cupful of milk, boil about four minutes, stirring constantly; when almost done, stir in three-quarters of a cupful of chopped walnuts or chopped blanched almonds; remove from the fire, and stir till it grains and looks sugary, then pour into a well-oiled tin to the depth of half an inch. As it cools, mark off in squares with a knife. This is very nice and easily made.

**Caramels, No. 1.**—Put a small amount of butter into a smooth saucepan, and when melted, add one cupful of milk, one cupful of sugar, a cupful of grated chocolate and one cupful of molasses. As soon as it boils and strings like candy, pour into a buttered tin, cut into squares and let cool. This should not be allowed to boil hard, only gently.

**Caramels, No. 2.**—Put a piece of butter about half the size of an egg into a saucepan. Add half a cup of molasses, half a cup of milk, one cupful of sugar, quarter of a pound of grated chocolate and half a teaspoonful of flour. Let it boil hard until it strings, then turn into a buttered pan, cut in squares and cool.

**Fudge.**—Materials: Butter the size of an egg, one cup of sugar, one square, or even less, of chocolate, sufficient cream to moisten. Let boil ten minutes, or until the candy sugars around the edge. This is a favorite with Wellesley girls.

## BOOKS FOR HOUSEKEEPERS.

Every housekeeper needs at least one thoroughly reliable cook book. For this reason, we have made arrangements to furnish our readers with the following cook books, which are the best obtainable, at very reasonable rates. This offer is open to both old and new subscribers. The first column gives the regular publishers' price of the book. The second column gives the price at which we furnish the book with the price of one year's subscription to the PLOUGHMAN added.

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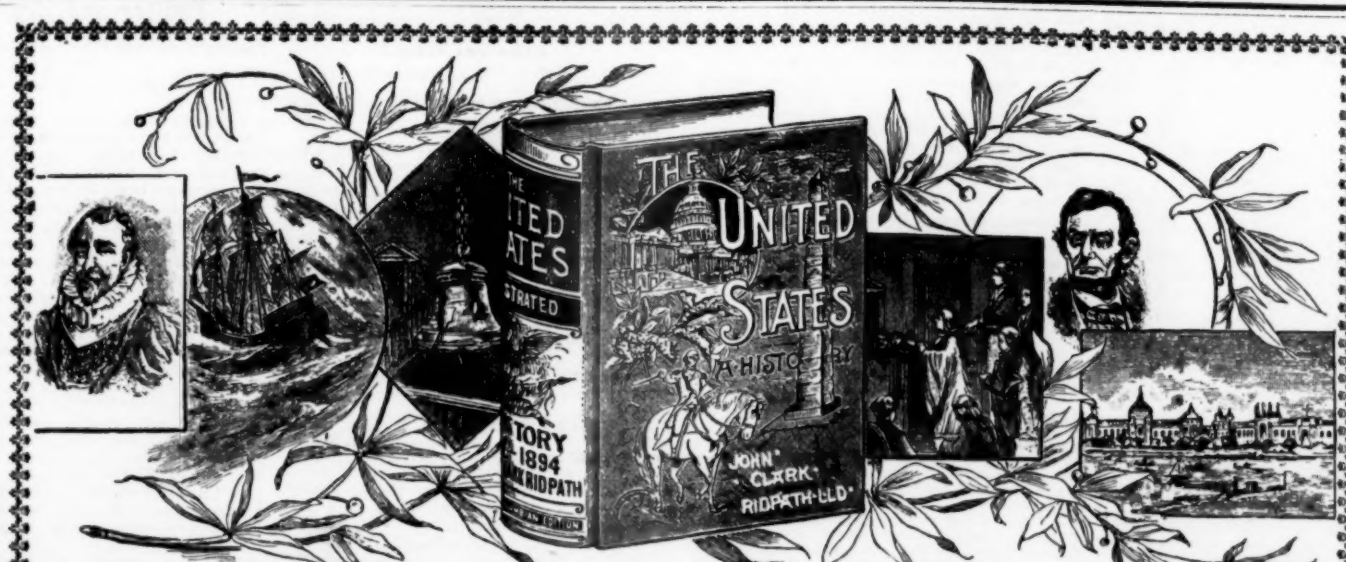
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6910-Child's Coat.

This stylish and protective little top-garment is made from electric-blue ladies' cloth, the yoke, collar and cuffs being trimmed with chinchilla fur. The coat, gathered in "Mother Hubbard" style, depends from a short body which is fitted by shoulder and under-arm seams, being completely concealed by the deeply notched cape-collar that falls in tub-fashion front and back and forms equivalent over the full sleeves. The yoke-laps deeply in centre-front, being closed with buttons, or large coat-hooks and eyes, allowing the short skirt portion of the coat to fall open and expose at times the pretty two-toned silk lining. The bi-hop sleeves are moderately but fashionably full, being gathered top and bottom and mounted over linings of comfortable width, and are faced below the elbow to simulate square cuffs trimmed around the wrists with chinchilla fur. A comfortable rolling collar of the cloth, with flaring ends, completes the neck. The mode is adapted



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## THE HORSE.

—Nancy Hanks 2:04 is in foal to Bin gen 2:12 1-2.

—Sky Pointer, brother to Star Pointer, will be in Geer's stable next year.

—The little pacing mare Daisy Wilson 2:12 1-4 will probably be sent to England.

—It is said that Hal Pointer 2:04 1-2 won about \$2000 on the half-mile track this year.

—Ajax, son of Hambletonian 10, died recently at the age of thirty years. He was the sire of twenty-one standard performers, of which fourteen were pacers.

—Trotting horses are not alone in the depreciation of values. A hackney stallion which cost \$7000 a few years ago was recently sold in New York for \$150.

—The famous sire Nutwood 2:18 3-4 died at Dubuque, Iowa, December 4. Nutwood was one of the greatest sires of speed that the country has ever produced, having to his credit 115 trotters and twenty-three pacers in standard lists.

—Guineette 2:08 sold recently at Boston for \$7000. He is a bay gelding, seven years old, by Gambetta Wilkes. During the past season he lost but one race, in which he was beaten by Robert J., Frank Agan and John R. Gentry.

It is thought he can pace in the neighborhood of 2:04.

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Readville Trotting Park, Mass., March 23, 1897.

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## A Lithographic Poem.

The handsomest Calendar for 1897 which has yet appeared is the one issued by Perry Mason & Co., of Boston, publishers of THE YOUTH'S COMPANION. The Calendar is in the form of a folder, ten and one-half by twenty-four inches in size, having four leaves, or panels, on each of which is the figure of a very beautiful girl lithographed in twelve colors from an original painting. The Calendar will be an ornament to any home or business office. Perry Mason & Co. give it free to all subscribers to THE COMPANION who send the subscription price (\$1.75) of the paper for 1897. The announcement of THE COMPANION for 1897 is also out and will be sent free upon application to the publishers. A glance at its pages will disclose some of the reasons why the paper has such a hold upon readers all over the country. Reading THE COMPANION regularly is almost equal to a college education.

New subscribers sending \$1.75 to THE COMPANION for 1897 will receive THE COMPANION for the remainder of the year free, also THE COMPANION'S Calendar, and the paper a full year to January, 1898. Address:

THE YOUTH'S COMPANION,

205 Columbus Avenue, Boston, Mass.

## Care of Sick Cattle.

The same general principle holds in the care of sick animals that pertains to the care of the well. They must be kept comfortable. Very often the sick animal is not worth the time, care and thought necessary to restore it to health, but if any treatment is considered advisable, remember that good nursing is often the most important treatment, sometimes, in fact, the only treatment that is necessary or of any value. The comfort of the animal must be studied and promoted in every way possible. Do nothing merely out of sympathy, simply because the animal is suffering and you want to do something for its relief, but let all your efforts be suggested by good sense, and have a reason behind them. When you know of nothing that you can do to help the patient it is usually best to do nothing. Give nature a chance to co-operate with your most intelligent effort. Do not balk her efforts by interfering unreasonably. It is quite as well to be saving of your medicine. Medicine has its place and is frequently necessary, but it is an edge tool that should be handled with care.

—Dr. F. L. Russell, Veterinarian, Maine State College.

—Under the operation of the Vermont Library law, fifty-nine towns have established libraries in the past two years, making a total of 118. Cost of books given by the state, including expenses of library commission, is about \$6,000.

Some soils are considered less likely than others to produce scabby potatoes.

—The electric wires of the French railways are so arranged that they can be used for telegraphing or telephoning.

## Boston Cooking School.

All ingredients mentioned in the following recipes are measured level.

The lesson at the Cooking School, Wednesday morning, December 16, had a Christmas flavor, being devoted to the preparation of food suitable for a Christmas dinner. Roast Goose, Potato Stuffing, Apple Sauce, Chestnut Puree, Devilled Oysters, Nesselrode Pudding, English Plum Pudding and Brandy Sauce formed the menu. For a heavy dinner, as is usually served at Christmas time, a clear soup, like the Brown Soup in last week's lesson, is most suitable.

**ROAST GOOSE.**—Goose is rather expensive eating as there is comparatively so little meat for the money expended. The best geese come from Rhode Island and Massachusetts. A ten-pound goose is the best size to buy, as a heavier one is not apt to be so tender. Singe the goose, remove the pin feathers and scrub thoroughly with hot soap; then drain and wash with cold water, wiping carefully. A goose being so oily needs careful cleansing. Stuff with the Potato Stuffing below and truss, having no strings over the breast. Sprinkle over with salt and pepper, and lay thin strips of fat salt pork over the breast, gashing the pork a little. Place the goose on the rack in a dripping-pan and bake two hours in a hot oven, basting every fifteen minutes with the fat in the pan. A goose is seldom floured before putting into the oven and is usually served without gravy. It is garnished with cranberries and watercress, or with parsley and red roses made by curling around into rose shape thin parings from a raw beet. White roses of turnip parings may be made in the same way and give a very decorative appearance. Apple Sauce should be served with the goose and the Chestnut Puree is also a fitting accompaniment.

**POTATO STUFFING.**—To two cups of hot mashed potato add one and a fourth cups of soft stale bread crumbs, one third cup of butter, one egg, one and a half teaspoons of salt and one teaspoon of sage. When well mixed add one-fourth cup of finely chopped fat salt pork and one onion finely chopped.

**APPLE SAUCE.**—Wipe, quarter, core and pare eight sour apples. Make a syrup by boiling seven minutes one cup of sugar and one cup of water with a thin shaving from the rind of a lemon, being careful that none of the white is used or a bitter flavor will be given. Remove the lemon, add enough apples to cover the bottom of sauce-pan, watch carefully during cooking, and remove as soon as soft. Continue until all are cooked. Strain the remaining syrup over the apples.

Serve warm with the goose. If the apples are dry or more syrup is liked, add more water.

**CHESTNUT PUREE.**—Remove the shells from large French chestnuts, cook until soft in boiling salted water; drain, wash, moisten with scalded milk, season with salt and pepper, and beat until light. Pile lightly on a dish before serving. The shells of the chestnuts are best removed by cutting a gash on the flat side of the nut, then putting into a pan with a small amount of butter, shake over the stove until the butter is melted and the chestnuts covered over with the melted butter, then set in the oven for about five minutes. The shells, also the inner brown skin, can then be easily removed.

**DEVILLED OYSTERS.**—Clean, as directed in previous lessons, drain and slightly chop one pint oysters. Add them to a sauce made of one-fourth cup of butter, one-fourth cup of flour, two-thirds cup of milk and the yolk of one egg, diluting the egg with a little of the sauce before adding. Season with salt, cayenne and lemon juice, and if liked, add one-half tablespoonful of finely chopped parsley. Arrange buttered scallop shells in a dripping-pan, fill with the mixture, cover with buttered cracker crumbs, and bake twelve to fifteen minutes in a hot oven. Garnish with parsley. These may be served instead of the fish course. If no scallop shells are at hand, the oyster shells, well scrubbed, may be substituted.

**NESSERLODE PUDDING.**—Make a custard of three cups of milk, one and one-half cups of sugar, the yolks of five eggs and one-half teaspoonful of salt, beating the yolks slightly, adding part of the sugar to the milk and adding the milk slowly to the rest of the mixture. Strain, cool and add one pint cream, one-fourth cup of pineapple syrup and one and one-half cups of prepared French chestnuts, then freeze, using three parts of finely crushed ice to one of rock salt. To prepare the chestnuts, shell, boil until soft, then put through a sieve or ricer. Line a two-quart melon-mould with part of this mixture; put on the cover of the mould, cover with buttered or paraffine paper, pack in salt and ice, and let stand two hours. Serve with whipped cream sweetened and flavored with Maraschino syrup. Baking powder can be substituted for the melon-mould if one has none. The Maraschino cordial may be used or the syrup from Maraschino cherries. If the flavor of Maraschino is not liked, vanilla may be used for flavoring the whipped cream. If candied fruit has been kept some time until dry, a little boiling water poured over it will soften it. When soft, turn out and wipe the fruit. To turn the Nesselrode Pudding out of the mould easily, put it directly into cold water, and if this is not sufficient, lay over the mould for a moment a cloth wrung out in hot water.

**ENGLISH PLUM PUDDING.**—Soak one-half pound of stale bread crumbs in one cup of milk, one small baker's loaf generally giving this amount of crumbs. Let stand until cold, then add one-quarter pound sugar (half a cupful), the yolks of four eggs well beaten, one-half pound raisins seeded, cut in pieces and floured, one-

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## THE GRANGE.

### Needham Farmers' Association.

The Needham Farmers' Association held their fifth meeting of the season at the residence of W. C. Lyford, Natick, Mass., on the 14th inst, which was fully up to the usual high standard, and thoroughly enjoyed by the large number in attendance. The meeting was called to order by the President, Dr. E. A. Miller, and after the usual business of the association was concluded, remarks were made by W. C. Jennison and Abel F. Stevens on the subject of the evening, NEW THINGS IN FRUIT CULTURE.

It was ably handled by these gentlemen and proved very interesting to the members. Mr. Stevens spoke at some length on different varieties of small fruits, and advised the spraying of all fruit trees and bushes that were attacked by their various enemies. Advising as a preventative the spraying of such with Bordeaux mixture or kerosene emulsion and claiming that where acting as judge at a recent Fruit Exhibition, he could tell at a glance which fruit grew on trees that had been sprayed and which were from trees that had not.

Mr. Stevens referred to the foreign trade for apples, and claimed that a magnificent market could be developed if our farmers and shippers carefully selected their fruit and had it just as represented. Mention was made of one party in New York state who on a shipment of apples last season received net returns of over \$4.00 per barrel, while another party in our own state received something like one cent per barrel.

The speaker referred to our large foreign cheese trade of some ten years ago, which was seventy-five per cent of the cheese manufactured in this country. Three years since the trade decreased to eight per cent, and at the present time is hardly worth mentioning. This being so on account of the large amount of poor and filled cheese which had been forced on the foreign market and sold or tried to be sold as first quality cream cheese. At the close of his paper many questions were asked by the members present and fully answered by Mr. Stevens, Mr. Jennison, and others.

The balance of the evening was socially enjoyed by the members present and a number of solos were rendered on the violin and piano by members of the Club. A collation was then served by the host and hostess, and the company adjourned at a late hour until their next meeting, January 1st, at the residence of the President of the Club in Needham.

The program mapped out for the ensuing year for the above Club, together with a brief history of its organization, will be given in a future paper.

**WELCOMED NEARLY 200 PATRONS** at the regular Monday evening meeting, on December 14. About fifty from Brookville Grange came in special car, and Easton, Sharon and Foxboro granges were well represented in the program for the evening. Some good speeches followed a good supper after most interesting initiatory exercises, a class of eight receiving the obligation. The recent "fair committee" reported a net profit of \$65.63, which sum was turned over to the treasurer. A vote of thanks was extended to M. S. Gay for flowers contributed from his Stoughton greenhouses. At the next meeting, December 28, officers for the coming year will be elected, and a list of nominations was presented. It was learned with pleasure that next year's meeting of the State Grange will probably be held in Brookton.

**STOUGHTON GRANGE.** It is written to meet the needs of the experienced housekeeper, as well as those who have still the art of housekeeping to learn, to cover the subject of more elaborate cooking, as well as of the simpler cooking adapted to the ordinary family, to teach economy in every particular, and to present the scientific principles underlying the cooking of such a great variety of food that all may understand them, and these purposes are well fulfilled. The book is the result of many years' varied experience in teaching cooking, and of original investigation, and every line shows it. It is the work of one who believes in the dignity and importance of the art of cooking, and who is an enthusiastic teacher of the subject.

All the recipes in the book give level measurements, a very sensible and convenient practice, which has also been established in the Cooking School this year. There are many chapters devoted to subjects which are generally only found in other cook books. Especial attention is paid to household topics of serving in attractive fashion the "left overs" which are the bête noire of the housekeeper, and every page is given to the subject of the housewife which impresses the facts upon the reader. It is written to meet the needs of the experienced housekeeper, as well as those who have still the art of housekeeping to learn, to cover the subject of more elaborate cooking, as well as of the simpler cooking adapted to the ordinary family, to teach economy in every particular, and to present the scientific principles underlying the cooking of such a great variety of food that all may understand them, and these purposes are well fulfilled. The book is the result of many years' varied experience in teaching cooking, and of original investigation, and every line shows it. It is the work of one who believes in the dignity and importance of the art of cooking, and who is an enthusiastic teacher of the subject.

**FASHION NOTES.** Velvet is a favorite this year, always becoming and rich in appearance. The book is gotten up in a handsome manner, illustrated with half-tone cuts showing many dishes as prepared, and it is very conveniently indexed. It is dedicated in a graceful manner to Mrs. Sewall, the president of the Boston Cooking School. Published by Little Brown & Co. Price \$2.50.

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By Attending the Next PLOUGHMAN FARMERS' MEETING, Saturday, December 26.

Subject: Cold Storage for Farmers, Speaker: W. H. Teel, W. Acton, Mass. See announcement in Editorial Column.

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## Life and Work at Washington.

When Mr. Gladstone was Prime Minister he contributed to THE COMPANION, as did Mr. Blaine when Secretary of State. All the members of the present American Cabinet but three have written for its columns. During the coming year the following features of national work will be described by members of the national government:

**EARLY DAYS OF THE POST-OFFICE,** HON. WM. L. WILSON, Postmaster-General.  
**BUILDING A WAR-SHIP,** HON. HILARY A. HERBERT, Secretary Navy.  
**WHAT THE ATTORNEY-GENERAL DOES,** HON. JUDSON HARMON.  
**THE LIFE OF A SENATOR,** HON. HENRY CABOT LODGE.  
**THE LIFE OF A CONGRESSMAN,** HON. THOMAS B. REED.

**For Ambitious Boys.** Andrew Carnegie, Dr. Austin Flint, Dr. W. L. Love, Mrs. Burton Harrison, Dr. W. L. Love, Mrs. Alice Longfellow, Elizabeth Bland, Dr. Lyman Abbott, D. D., and more than one hundred other eminent men and women.

**For Ambitious Girls.** TRAINING THE VOICE, Madame Lillian Nordica. A GIRL WHO BECAME FAMOUS, Mrs. Burton Harrison. NURSING AS A CAREER, Dr. W. L. Love. MARRIAGE SETTLEMENTS, Elizabeth Bland. FLOWER-GROWING FOR PROFIT, Rene Bache.

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—A smuggling conspiracy has been unearthed at St. John's, N. F., through the seizures of contraband tobacco at Fortuna Bay. The tobacco was brought from the United States, packed in special boxes, which were intended to be concealed in lobster cases and exported to England, where the duties on tobacco are very heavy.

—A tattered tramp who one night at dusk tried to walk away with a turkey from the barnyard of Joseph Hunkins, a farmer at Piscataway, N. J., met with an unexpected attack that caused him to flee howling with pain. He had not gone more than two steps before every one of the twenty-three turkeys left were after him. They jumped upon him, pecking him with their beaks and scratching him with their wings and claws until he dropped the struggling gobbler and fled.

—Sportsmen are shooting bass in the Potomac. The water in the river is low and clear.

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